Montauk Cooks

with

Friends

Friends of the Montauk Library

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THE COMMITTEE

Eileen Bock, Chairwoman
Sally McGraw, Co-chairwoman
Jean Fischer
Charlotte Schorr
Paul McNeece
Leda Maher

The committee wishes to express its appreciation to all those who contributed to the success of this project by submitting their recipes.

SPECIAL THANKS TO BARBARA FRIEDMAN WHO CONTRIBUTED THE ARTWORK.

Friends of the Montauk Library
P.O. Box 700
Montauk, NY 11954

There really is no such thing as a book of entirely new and original recipes. This is a compilation of favorite recipes submitted by contributors who vouch for their excellence.

THE FRIENDS OF THE MONTAUK LIBRARY

The Montauk Library formally opened its doors to the public in November 1980, but some six months before the Library was an actuality, the Friends of the Montauk Library was providing a framework for a permanent and ongoing volunteer effort on its behalf.

The Friends' first official meeting was on May 22, 1980, and during that year it held two book fairs to raise money for its operation. Before the fairs the volunteers held bake sales that helped as seed money to proceed with their ambition to provide community activities related to the Library.

The Friends cooperates with the Library's trustees, but is a completely independent organization with officers, by-laws, and a budget. It was formally incorporated by the Board of Regents of the University of the State of New York on behalf of the New York State Education Department on April 22, 1983.

The primary purpose of the Friends is to meet community educational and cultural needs above and beyond the physical and budgetary limitations of the Library itself. Friends reaches out to the community with a variety of activities and services, inviting participation and involvement from children and adults.

In the almost ten years of its existence the Friends has contributed over $25,000 to the Library for equipment and in funds toward its development. The organization plans to continue its support toward a new Library building and this cookbook is just one more effort to help raise the needed funds.

EQUIVALENCY CHART

3½ c. unsifted whole wheat flour = 1 lb.
1 lb. shredded American cheese = 4 c.
1 lemon = 3 T. juice
1 med. apple, chopped = 1 c.
1 orange = ⅓ c. juice
1 med. onion, chopped = ½ c.
1 lb. unshelled walnuts = 1½ to 1¾ c. shelled
2 c. sugar = 1 lb.
2⅔ c. powdered sugar = 1 lb.
2⅔ c. brown sugar = 1 lb.
7 oz. spaghetti = 4 c. cooked
4 oz. uncooked noodles = 2 - 3 c. cooked
28 saltine crackers = 1 c. fine crumbs
14 square graham crackers = 1 c. fine crumbs
22 vanilla wafers = 1 c. fine crumbs
1½ slices bread = 1 c. soft crumbs
1 slice bread = ¼ c. fine dry crumbs
8 - 10 egg whites = 1 c.
10 - 12 egg yolks = 1 c.

EMERGENCY SUBSTITUTIONS

1 c. cake flour = 1 c. minus 2 T. all-purpose flour
1 c. self-rising flour = 1 c. all-purpose flour, ½ t. salt, and 1 t. baking powder
1 T. cornstarch (for thickening) = 2 T. flour or 2 t. quick cooking Tapioca
1 t. baking powder = ¼ t. baking soda plus ½ t. cream of tartar
1 t. baking powder = ¼ t. baking soda plus ½ c. buttermilk or sour milk (to replace ½ c. liquid in recipe)
1 c. powdered sugar = 1 c. granulated sugar plus 1 t. cornstarch. Whirl in blender or processor until powdered
½ c. brown sugar = 2 T. molasses in ½ c. granulated sugar
1 c. sour milk = 1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
1 c. whole milk = ½ c. evaporated milk plus ½ c. water or 1 c. reconstituted non-fat dry milk plus 1 T. butter
¾ c. cracker crumbs = 1 c. bread crumbs
1 square (1 oz.) chocolate = 3 or 4 T. cocoa plus 1 T. butter or margarine
1 T. fresh herbs = 1 t. dried herbs
1 small fresh onion = 1 T. instant minced onion, rehydrated
1 t. dry mustard = 1 T. prepared mustard
1 c. tomato juice = ½ c. tomato sauce plus ½ c. water
1 c. catsup or chili sauce = 1 c. tomato sauce plus ½ c. sugar and 2 T. vinegar (for use in cooking)
1 lb. dates = 1½ c. dates, pitted and cut
3 med. bananas = 1 c. mashed
10 miniature marshmallows = 1 large marshmallow

B. Friedman
Rosa Rugosa

CORA ALICE'S SPICY PECANS

The Late Cora Alice Winter

pecans
salt
Tabasco
Worcestershire sauce

Soak pecans in the above about 2 hours. Put on cookie sheet under broiler until toasted, turning once. Caution: They burn very fast. Or, do in heavy skillet, turning frequently.

Note: First clean pecans thoroughly, removing not only any shell but also brown fluffy-like stuff. Year-old pecans can be soaked in brine, either in shells (days), or shelled (hours) to bring them back to original plumpness.

NUTS AND BOLTS NIBBLES

Margaret Heimle

1/4 c. butter
2 t. Worcestershire sauce
1 t. seasoned salt or garlic salt
1 1/2 c. each square-shaped wheat breakfast cereal & square shaped corn breakfast cereal
1 c. doughnut-shaped breakfast cereal
1 c. pretzel sticks
1/2 c. dry roasted peanuts

Preheat oven to 250°. Place butter, seasoned salt and Worcestershire sauce in large shallow pan. Place in oven until butter melts. Mix in remaining ingredients until thoroughly coated. Return to oven and bake 45 minutes, stirring every 15 minutes. Cool.

CHILI DIP

Wanda Miller

1/2 c. sauerkraut
1 c. chili sauce
1/2 c. beer
3 T. brown sugar
1 t. caraway seeds

Mix all ingredients, heat and serve with grilled hot dog chunks or kielbasa.

CHILI CON QUESO DIP

Kitty Mullen

1 medium onion, minced
1 garlic clove, minced
2 T. shortening
4-6 t. chili powder
1/2 t. oregano
1 t. cumin
1 t. sugar
1 t. salt
1 1/2 c. water
2 T. flour
1/4 c. water
2 1/2 c. shredded processed yellow cheese

Sauté onion and garlic in shortening. Stir in chili powder, oregano, cumin, sugar and salt. Stir in 1 1/2 cups water. Cover and simmer sauce for 15 minutes. Thicken flour with 1/4 cup water and add to sauce. Shortly before serving, reheat sauce in double boiler. Gradually stir in shredded cheese. Serve with corn chips for dipping.

CUCUMBER DIP

Eileen Dick

8 oz. cream cheese, softened
1/8 t. salt
1 cucumber, grated
juice of 1 grated onion
mayonnaise
Tabasco sauce
salt to taste
2 or 3 drops of green food coloring

Mash the cream cheese. Extract the juice from the cucumber pulp by blotting in a napkin and squeeze fairly dry. Add pulp to cream cheese and mix. Add onion juice, dash of Tabasco sauce and salt. Add enough mayonnaise to make smooth enough to dip. Add green food coloring and mix.

DAFFODIL DIP

A Friend

1/2 c. mayonnaise
8 oz. cream cheese, softened
1/4 c. chopped parsley
1 egg, hard cooked, separate white from yolk and chop both
2 T. chopped onion
1 garlic clove, minced
1 dash pepper

Mix all ingredients together except egg yolk. Sprinkle finely chopped egg yolk on top. Great for cookouts.

Substitute: Use plain yogurt or mix half yogurt with half mayonnaise.

LOBSTER DIP

Dorothy Cox

2 - 8 oz. pkgs. cream cheese, room temperature
3 T. chili sauce
1 T. horseradish
1 lb. lobster, cooked, remove meat from shell and dice, retain shell
parsley

Soften cream cheese at room temperature and blend in chili sauce and horseradish. Add lobster meat and mix. Place dip in lobster shell. Garnish with parsley. Serve with your favorite crackers.

SOUTH-OF-THE-BORDER DIP

Jeannette Bimson

1/2 lb. ground beef
3/4 c. chopped onion
1/4 c. extra hot catsup
1 1/2 t. chili powder
1/2 t. salt
1 small can red kidney beans, with liquid
1/2 c. shredded sharp cheddar cheese
1/4 c. chopped green olives

Brown meat and 1/4 cup of the onions. Stir in catsup, chili powder and salt. Mash in beans. Heat through. Garnish with cheese, green olives and remaining onion. Serve in a chafing dish. Eat with corn chips.

D. D. VEGETABLE DIP

Dolores Mavro

1/3 c. sour cream
2 T. milk
2 T. onion, chopped
1 clove garlic, minced
1 1/2 t. Worcestershire sauce
1/2 t. salt
1/2 t. paprika
8 oz. pkg. cream cheese, room temperature
1 hard boiled egg, finely chopped
1 T. chopped parsley

Mix all ingredients except egg and parsley in blender or food processor. Blend until smooth. Remove to serving bowl. Stir in egg and parsley. Chill and serve with sticks of fresh vegetables.

BAKED BRIE

Kitty Mullen

(Serves 20)

brown sugar
pecans or walnuts
round of Brie

Heat oven to 350°. Combine equal parts of brown sugar and pecans or walnuts and sprinkle over partially heated round of Brie. Heat until sugar is melted and cheese warm. Serve with thin sliced toasted French bread.

JEZEBEL SAUCE

Eileen Dick

2 - 10 oz. jars pineapple preserves
18 oz. jar apple jelly
5 oz. jar horseradish
1 1/2 oz. tin dry mustard

Mix all ingredients and refrigerate at least 2 days before serving. Serve sauce over brick of cream cheese with crackers. Keeps indefinitely in refrigerator.

PICKLED BLUEFISH

Marilyn Behan

2 to 2 1/2 lbs. bluefish fillets
2 medium onions, sliced & separated
1/4 c. salt
1 1/2 c. white vinegar
3 T. granulated sugar
4 bay leaves
6-9 whole cloves
1 T. pickling spice

Cut fillets into 1 inch strips, mix with onion slices in glass bowl. Heat rest of ingredients until sugar and salt are dissolved (about 5 minutes). Cool. Pour cooled pickling spice mixture over fish. Cover and store in refrigerator for 5 days before using. Drain juice off fish and mix with sour cream before serving on lettuce with crackers. This tastes like herring in cream sauce.

Note: Use only non-metallic dish for storage. Pickled fish can be frozen before adding sour cream.

MONTAUK SEVICHE

Ron Greenbaum

(Serves 10 to 12)

2 lbs. filleted bluefish
Real-Lemon juice concentrate
3 medium tomatoes, diced
3 medium onions, diced
1 c. vegetable oil
2 t. each of oregano, basil, crushed red pepper, salt & pepper

Dice fish into 1/4 inch pieces. Place in glass or plastic bowl and cover with Real-Lemon juice concentrate. Marinate 3 hours at room temperature.

Combine remaining ingredients (tomatoes, onions, oil, spices) in smaller bowl. After 3 hours add mixture to fish, mix well, and refrigerate for 24 hours.

Serve as appetizer or dip with taco flavored chips. This dish can be refrigerated up to 1 week.

Note: Do not use metallic dishes for this recipe.

COCKTAIL CRAB MEAT MOLD

Kitty Mullen

(Serves 20)

2 T. gelatin
1/4 c. cold water
1/2 c. boiling water
2 cans crab meat, picked over
1 c. chopped celery
1/2 c. finely chopped stuffed olives
1/2 c. finely chopped onion
1/2 c. chili sauce
2 c. mayonnaise

Dissolve gelatin in cold water and then add the boiling water. Add remaining ingredients and mix. Pour into greased mold. Refrigerate. Serve on cocktail bread or crackers.

MOLDED SALMON APPETIZER

Arline Ambellan

8 oz. pkg. cream cheese
10 1/2 oz. can cream of mushroom soup
2 env. unflavored gelatin
1/4 c. water
7 3/4 oz. can salmon, drained & flaked
1/2 c. finely chopped celery
1/2 c. finely chopped green onions
1 c. mayonnaise
1/2 t. curry powder

Combine cream cheese and undiluted soup in double boiler. Heat and stir until smooth. Dissolve gelatin in water according to package directions, then add to soup mixture. Fold in remaining ingredients. Blend well. Pour into 5 cup mold. Refrigerate until firm. Serve with fresh vegetables and crackers.

SHRIMP MOLD

Elena Siele

10 3/4 oz. can tomato soup, undiluted
3 - 3 oz. pkgs. cream cheese
1 T. unflavored gelatin, softened in 1 T. water
8 oz. cooked shrimp, chopped, (leave a few whole)
1 c. mayonnaise
1/4 c. grated onion
3/4 c. chopped celery
dash of salt & pepper
parsley for garnish

Heat soup and stir in cream cheese until melted and well blended. Add the softened gelatin and stir until dissolved. Cool 5 to 10 minutes. Add remaining ingredients, except parsley. Pour into mold or bowl and chill overnight. Unmold, garnish with parsley and a few whole shrimp. Serve as a spread for crackers.

EASY TUNA PATÉ

Charlie Brody

1/2 T. plain gelatin, softened in 1 T. water
1/4 c. white wine or dry sherry
8 oz. pkg. cream cheese
1 small onion
2 - 6 1/2 oz. cans tuna, drained
3 T. chili sauce
1/2 t. hot red pepper sauce
1 T. chopped parsley
1 rib celery, cut in chunks

Dissolve the softened gelatin in the wine over low heat. Set aside. Combine all other ingredients in food processor and buzz into a smooth paste. Add gelatin and wine mixture and blend thoroughly. Pour into oiled mold or bowl. Chill 8 hours or overnight. Unmold and decorate with radish and olive slices. Serve with plain crackers or Melba toast.

Note: You can omit gelatin and add only enough white wine or sherry to make a consistency of mayonnaise to serve as a dip.

VEAL LOAF WITH PISTACHIOS (COUNTRY PATÉ)

Evelyn Dolence

(Serves 8)

1 T. olive oil
1/4 c. scallions, chopped
1 1/4 c. onions, chopped
1 T. garlic, chopped
2 lbs. veal, ground
1/2 lb. calves liver, finely chopped
1/3 c. pistachio nuts, finely chopped
1 c. bread crumbs
4 T. parsley, chopped
1 1/2 t. freshly ground pepper
1 t. salt

Preheat oven to 375°. Heat olive oil in a frying pan and add scallions, onions and garlic. Sauté, stirring, for 3 minutes. Place the onion mixture in a bowl. Add veal and liver and blend well. Add remaining ingredients and blend well. Spoon mixture into a 9 x 5 inch loaf pan. Cover pan with foil and bake 1 hour. Remove foil and bake additional 15 minutes. Cool in pan. Remove from pan, wrap securely in foil and refrigerate.

Serve cold, cut in 1/2 inch slices. Good rye bread and sweet butter are an ideal accompaniment to this paté.

STUFFED GRAPE LEAVES

Susan Norhadian

(Serves 8 to 10)

30 tender grape leaves
2 c. finely chopped onions
1/2 c. uncooked rice
1/3 c. olive oil
2 T. finely chopped parsley
2 T. finely chopped dill
1/3 c. pine nuts
1/4 c. currants
2 lemons, cut into wedges

Drop grape leaves in boiling water and blanch until color darkens, 4 to 5 minutes. Remove leaves and drain well. Combine remaining ingredients except lemons and fill each leaf with a tablespoon of mixture. To roll leaves, place mixture near the broad end of a leaf, fold over the left and right segments, then roll the leaf from beyond the filling toward its tip. Roll lightly, as rice in filling will swell.

Place leaves loose end down in a large flameproof casserole in a single layer if possible. Add 2 cups boiling water. Place a plate on top to give weight during cooking. Simmer over low heat about 1 1/2 hours. Cool in liquid. When cooled, remove grape leaves from liquid and refrigerate in tightly covered container. Serve chilled, with lemon wedges.

If you have grapevines in your yard (they can be found almost everywhere in Montauk), the best time of year to pick the leaves for stuffing is early June. If you pick them earlier, they'll be too small. If you pick them later, they'll be too tough. Use the leaves fresh, or preserve them in salt water in tightly-closed jars. Or you can buy them in the imported food section of most grocery stores.

BAKED CLAMS

Roberta Wicklein

(Serves 8)

2 cans minced clams in juice
1/2 c. flavored bread crumbs
2 medium onions, diced
2 T. chopped parsley
2 cloves of garlic, chopped
8 T. olive oil
1/4 t. dried oregano
1/2 c. grated Parmesan cheese
2 dozen clam shells

Sauté garlic, onion, parsley, oregano and bread crumbs in oil. Stir until brown then add clams and juice. Spoon mixture into cleaned clam shells and sprinkle tops with a little more bread crumbs and cheese. Bake in 300° oven for 25 to 30 minutes.

BAKED CLAM APPETIZER

Sara Bellows

(Serves 4)

1 dozen cherrystone clam shells
3/4 c. fine cracker crumbs
1/4 c. minced onion
ground pepper
pinch oregano
dash Worcestershire sauce
1/4 c. mayonnaise
1 1/2 c. chopped clams
4 lemon wedges

Combine mixture and fill clam shells. Bake at 350° for 10 minutes. Serve immediately with lemon wedges.

HOT CLAM SPREAD

Donna Etzel

2 cans Doxee minced clams, undrained
1 c. bread crumbs
1/2 c. melted butter
1/2 t. oregano
1/2 t. parsley flakes
garlic salt & salt to taste
4 oz. mozzarella, grated
1/2 c. Parmesan cheese, grated

Preheat oven to 350°. Combine all ingredients, except cheeses, until gloppy. Sprinkle with mozzarella and Parmesan. Bake for 15 minutes. Serve with crackers.

BACON WRAPPED SCALLOPS

Jean Fischer

(Serves 6)

30 small sea scallops or 15 large sea scallops, halved
10 slices very lean bacon, cut into thirds

BOURBON MARINADE:
1/4 c. bourbon
1/4 c. soy sauce
2 T. Dijon mustard
1/4 c. brown sugar
3 scallions, minced

Bourbon Marinade: Mix first 5 ingredients and marinate scallops in mixture for 1 to 2 hours, tossing them occasionally.

Wrap bacon piece around each scallop and thread onto 3 metal 13 inch skewers, leaving 1/4 inch between pieces. Grill over hot coals about 3 inches from heat, turning, about 10 minutes or until bacon is crisp. Slide off onto platter and serve as an hors d'oeuvre.

CHEESE BOEREG

Barbara Norhadian

(Makes 50 triangles)

1 lb. Fillo, preferably fresh, but frozen works fine
1 lb. sweet butter, melted
1 lb. Feta cheese
1 lb. Muenster cheese
8 oz. pkg. cream cheese
2 large eggs
chopped parsley

Beat eggs and combine with cheeses and parsley. Cut Fillo sheets in half (keep covered with waxed paper and a damp towel while you work). Brush 1 sheet at a time with a teaspoon of melted butter. Fold sheet in thirds to form strip. Place a teaspoon of filling at bottom of strip, away from edges. Fold bottom right corner diagonally to form triangle.

Continue folding in triangles as you would fold a flag. You'll get the hang of it quickly. Brush top with melted butter and pierce with fork. Continue until all dough and filling are used. Bake in a preheated 350° oven for 20 to 30 minutes or until light golden. Triangles can be wrapped and frozen, then baked as needed.

WICKLEIN-ETTES

Roberta Wicklein

1 large can refrigerated crescent rolls
1/2 lb. bacon
1 large pkg. cream cheese

Cut crescent roll dough into small rectangles. Place a marble sized piece of cream cheese in center of triangle. Secure all ends and wrap strip of bacon around each hors d'oeuvre. Place on cookie sheet with wooden toothpick inserted in each one and bake at 375° for 10 to 12 minutes. Bacon should be crisp and hors d'oeuvres golden brown. Serve hot.

CHEDDAR BACON SPREAD

Kitty Mullen

1 lb. bacon, cooked & crumbled
1 lb. cheddar cheese, grated
salt & pepper to taste
1/4 c. chives, chopped
1/4 c. chopped green pepper (optional)
mayonnaise
1 loaf cocktail rye bread

Mix all ingredients with enough mayonnaise to make it spreadable. Place cocktail rye bread slices on large cookie sheet and spread on cheese-bacon mixture. Place under broiler until cheese melts (watch carefully). Serve hot.

PARMESAN CHEESE TOASTS

Anita McCauley

1/3 c. Parmesan cheese
1/3 c. chopped onion
1/3 c. mayonnaise

Mix all ingredients. Spread on party rounds or Melba toast and bake in 350° oven until bubbly. No one is on record as ever having guessed these ingredients.

CHEESE PENNIES

Barbara Sullivan

1/4 lb. unsalted butter, softened
1/4 lb. sharp cheddar cheese, shredded
3 dashes hot red pepper sauce
1/4 t. salt
1 t. chopped fresh dill or 1/2 t. dried
1 1/3 c. flour

Combine butter, cheese, hot red pepper sauce and seasonings in food processor. Add flour 1/3 cup at a time. Dough will be soft. Place dough on wax paper and shape into logs 1 1/2 inch in diameter. If dough is too soft to shape, refrigerate until firm. When ready to bake, cut into thin slices and place on parchment or spray cookie sheet with vegetable spray. Bake in 350° oven until slightly brown and almost crisp, 12 to 15 minutes. Serve hot or cold. Store in airtight container.

Can be frozen before slicing and baking. To reheat baked pennies, heat in 325° oven 1 to 2 minutes.

CHEESE WAFERS

Nancy Myles

(Serves 95 to 100)

2 c. shredded cheddar cheese, room temperature
2 sticks margarine, softened
2 c. flour
2 c. Rice Krispies
cayenne pepper to taste

Blend cheese and margarine. Add flour, stir in Rice Krispies and cayenne pepper. Mix well (you can use your hands). Drop by teaspoon on ungreased cookie sheet. Flatten each with back of fork. Bake at 375° about 10 minutes.

APPETIZER QUICHE

Dick Smith

(Makes 36 quiches)

4 eggs
2 c. milk
1/2 c. Bisquick mix
12 slices bacon, cooked very crisp & crumbled
1 c., approximately 1/4 lb., freshly grated Swiss cheese

Place eggs, milk and Bisquick in blender. Blend approximately 1 minute or until smooth. Pour into 2 inch or 2 3/4 inch muffin pans which have been sprayed with Pam. Top with bacon and cheese. Bake at 350° for 20 to 30 minutes or until a knife comes out clean. After this is cooked, it can be frozen and kept for 3 months. If frozen, bake at 350° for 10 to 15 minutes or until heated through.

ORIENTAL SESAME TOASTS

Joan Sikorski

(Serves 6)

1 stick butter
1 t. oriental sesame oil
1/4 t. ground ginger
1 clove garlic, minced
1 large egg, beaten with 1 t. water
1 loaf Italian bread, cut in 1/2 inch slices
1/2 c. sesame seeds

Melt butter and add sesame oil, ginger and garlic. Cook 1 minute. Do not let garlic brown. Brush both sides of bread slices with butter mixture. Then brush with beaten egg and roll in sesame seeds. Bake on lightly buttered baking sheet at 400° for 8 to 10 minutes or until golden brown.

HOT DOG CRISPS

Peggy Tate

(Serves 8)

4 hot dogs
2 T. flour
1 egg, beaten
1 c. seasoned bread crumbs
oil

Slice hot dogs on the diagonal to make oval slices. Toss slices in flour, dip in egg and then lightly in seasoned bread crumbs. Sauté in 1/4 inch oil until golden brown. Serve as appetizers or with hearty soups, such as bean or split pea.

ZUCCHINI APPETIZERS

Roberta Wicklein

(Makes 4 dozen)

3 c. thinly sliced zucchini, about 3 small zucchini
1 c. Bisquick mix
1/2 c. grated Parmesan cheese
1/2 c. finely chopped onion
2 T. chopped parsley
1/2 t. oregano leaves, dried
3 finely chopped cloves of garlic
1/2 c. vegetable oil
4 eggs, slightly beaten

Preheat oven to 350° and flour a 13 x 9 inch pan. Mix all ingredients and spread in pan. Bake about 30 to 35 minutes until golden brown. Let cool slightly then cut into 2 x 1 inch rectangles. Can be frozen and reheated.

BREAD AND BUTTER PICKLES

Mim Byrnes

(Makes 6 quarts)

6 qts. thinly sliced cucumbers
1 c. salt
1 c. water
6 c. sugar
6 c. cider vinegar
1 T. turmeric
1 t. celery seed
1 t. mustard seed
1 qt. thinly sliced onions

Soak cucumbers in water and salt mixture for 3 hours. Drain and rinse. Reserve. Combine sugar, vinegar, turmeric, celery seed and mustard seed in big kettle and bring to a boil. Simmer 5 minutes. Add cucumbers and onions and let come to a bare simmer. Do not boil. Spoon into hot, sterile jars and pour pickling liquid over pickles to 1/4 inch from jar top. Seal immediately.

CHILI SAUCE

Margaret Coffey McNeece

(Makes about 5 quarts)

3 dozen ripe tomatoes, peeled
4 onions, chopped fine
4 green peppers, chopped fine
1 1/2 c. sugar
1 qt. cider vinegar
4 t. salt
2 t. cinnamon
2 t. ground cloves

Place tomatoes in boiling water 1 minute and then in cold water 1 minute for easy peeling. Cook tomatoes for 15 minutes, over medium heat. No liquid is necessary. Stir occasionally. Add onion and green peppers and simmer for 1 hour. Add sugar, salt and spices and cook about 15 minutes longer. Put sauce in sterile jars. Store in cool, dark place.

SPICY RHUBARB CHUTNEY

Caroline Kofod

(Makes 6 1/2 pints)

6 c. diced rhubarb
3 c. light brown sugar
3/4 c. fresh lemon juice
3/4 c. cider vinegar
3 large tart apples, peeled & coarsely diced
1 1/2 c. raisins
5 T. minced fresh ginger
20 black peppercorns
6 whole cloves

Combine rhubarb, sugar and lemon juice in a heavy saucepan. Bring to simmer and add remaining ingredients. Continue simmering 25 minutes, until rhubarb is tender but not mushy.

Will keep for months in refrigerator or for pantry storage ladle into sterilized jars, seal with sterilized lids and process 5 minutes in boiling water bath.

BAKED CRANBERRIES

Barbara Metzger

(Serves 6)

1 lb. cranberries
1 1/2 c. sugar

Mix cranberries and sugar in a deep baking dish. Cover tightly and put aluminum foil underneath the dish to guard against spill-overs. Bake 1 hour at 350°.

Note: This is an easy alternative to cranberry sauce.

OUR SAUCE DIABLE

Phil and Diane Dinkel

currant jelly
horseradish mustard

Heat equal amounts of the ingredients and serve with Swedish meatballs or cocktail sausages.

Add your own recipes here...

Add your own recipes here...

B. Thurman
Common Chamomile

COLD CUCUMBER AND LIME SOUP

Jean Fischer

(Serves 6)

2 large cucumbers, peeled, seeded & coarsely grated (can be done in food processor)
1 c. sour cream
1 c. unflavored yogurt
1 c. half & half
finely grated zest of 2 limes
2 T. lime juice
1 T. chopped chives
1 T. chopped scallions
salt & white pepper
cucumber slices, for garnish

Combine all ingredients except cucumbers slices, add salt and white pepper to taste. Chill. Serve garnished with cucumber slices sprinkled with chopped chives.

JELLIED EMERALD CONSOMMÉ

Joan Sikorski

(Serves 4)

4 c. chicken broth
2 env. unflavored gelatin, softened in 2 T. water
4 t. fresh lemon juice
salt & white pepper
sour cream
chopped chives

Heat chicken broth and add softened gelatin. Stir until dissolved. Cool. Combine 2 cups chicken broth and gelatin with watercress and process in blender or processor until pureed. Add to remaining broth and add lemon juice, salt and pepper to taste. Chill until set.

To serve, spoon into soup dishes (glass or crystal are nice for this summer soup). Garnish with a dot of sour cream and chopped chives.

GAZPACHO

Jean Marrow

(Serves 6 to 8)

4 tomatoes, peeled
1 onion
1 cucumber, peeled
1 small green pepper, seeded
1 small zucchini
2 ribs celery
1 clove garlic
1/4 c. good olive oil
2 T. wine or balsamic vinegar
dash Tabasco sauce
1/4 t. ground cumin
1/2 t. salt
fresh herbs, if available, parsley, tarragon, basil, thyme, a few sprigs of each
2 c. tomato juice or V-8 juice

Purée all ingredients except tomato juice. Pour all into bowl and add the tomato juice to desired consistency. Chill 4 hours. Serve cold. Garnish with chopped vegetables and croutons, if desired.

Note: Make this in batches in your food processor or blender.

CHILLED MELON SOUP

Marie Arden

(Serves 6)

5 c. coarsely chopped melon, have a combination of at least 2 varieties, cantaloupe, honeydew, seeded watermelon, cranshaw, etc.
2 c. orange juice
1/3 c. fresh lime juice, do not substitute bottled juice, fresh lemon juice could be substituted
3 T. sugar or honey
2 c. dry white wine
mint leaves

Set aside 1 cup of the melon mixture, chop it a little finer. Purée remaining melon with orange and lime juices in batches in food processor or blender. Pour in large bowl and stir in the sugar or honey. Start with 2 tablespoons and taste. Add more is you prefer a sweeter soup. Stir in white wine and chill.

To serve: Pour in individual bowls, glass or crystal are pretty, garnish with reserved chopped melon and mint leaves. If you want a real party soup use dry champagne or sparkling white wine.

CHILLED TOMATO SOUP WITH MINT

Jeanine Fabres

(Serves 6 to 8)

2 lbs. fresh red, ripe tomatoes
3 T. butter
1/2 c. finely chopped onion
1 clove garlic, crushed
4 whole allspice, crushed
3 T. flour
3 c. rich chicken broth
salt & freshly ground pepper
1/2 c. sour cream
1 T. chopped fresh mint
sour cream for garnish, optional

Core tomatoes and cut into eighths. Melt butter in a large saucepan and add onion, garlic and allspice. Cook briefly, then add flour, stirring. Add tomatoes and broth, stirring constantly. Add salt and pepper to taste. bring to a boil and simmer about 20 minutes. Strain through a food mill. Let cool, then chill thoroughly. Put the soup in a mixing bowl and add the sour cream, stirring with a wire whisk to blend. Before serving, add the mint. Garnish if desired with sour cream.

Tomatoes abound in every Montauk garden, and this is a delightful way to make use of them. Small cubes of seedless cucumbers are also delicious in this soup. If added, you can omit the mint if your choose.

ZUCCHINI SOUP

Mildred Shapiro

(Serves 6)

1 c. chopped onion
4 T. chopped shallots
2 T. butter or oil
2 lbs. zucchini, cut into 1 inch cubes
2 c. chicken broth
1/2 t. each pepper & salt
2 T. curry powder
1 c. milk
croutons

In a large saucepan sauté onions and shallots in butter or oil. Cut zucchini and add to pan and sauté. Add chicken broth, bring to a boil and cook until zucchini is soft. Remove from heat and put through a blender or food processor. Pour into a bowl and add pepper, salt, curry powder and milk. Stir. Chill. Serve cold with croutons.

PASTA AND BEAN SOUP

Charlotte Schorr

(Serves 4)

1/2 c. diced cooked ham
2 T. salad oil
1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped carrot
1 clove garlic, minced
13 3/4 oz. can chicken broth
1 soup can water
19 oz. can white kidney beans (Cannellini)
1/2 t. thyme
1 bay leaf
1/8 t. pepper
1/2 c. uncooked small shells

In 4 quart heavy pot over medium heat cook ham in oil until lightly browned, stirring occasionally. Add onion, celery, carrot and garlic, cook until vegetables are tender, stirring occasionally. Stir in chicken broth, water, beans with their liquid, thyme, bay leaf and pepper. Heat to boiling. Reduce heat to low. Cover, simmer 15 minutes. Stir in shells, cook about 12 minutes more until pasta is tender. Discard bay leaf.

CAROL'S BORSCHT

Joan Sikorski

(Serves 6)

1 c. each, finely chopped onion, beets, celery, parsnip
1/2 c. finely chopped carrot
1 c. finely shredded cabbage
1 c. crushed tomatoes with juice
1/2 c. shredded cooked beef (beef can be optional)
2 c. beef stock (homemade is best)
1 T. lemon juice
sour cream
fresh dill, chopped small amount
salt & pepper

Put onions, beets, celery, parsnips and carrots in soup kettle. Barely cover with water and put lid on kettle. Simmer 30 minutes. Add cabbage, tomatoes, and beef stock, cook an additional 30 minutes. Season with salt and pepper. If you have made your own stock, add the shredded boiled beef to the stock pot. Cook a few more minutes. Add lemon juice. Taste and adjust seasonings. Pour into bowls. Garnish with sour cream and chopped fresh dill.

CREAM OF BROCCOLI SOUP

Evelyn C. Fischer

(Serves 4 to 6)

1/2 lb. fresh broccoli
2 cans chicken broth
3 t. margarine
2 heaping t. flour
2 c. half & half
salt & pepper to taste
1/8 t. nutmeg

Cook broccoli in chicken broth until very tender. Drain, saving broth. In blender or food processor, purée broccoli. Melt margarine and stir in flour to make a paste. Slowly add the broth, stirring constantly until mixture is smooth. Add half and half, stirring until soup is hot. Add broccoli, seasonings and heat again. Serve immediately.

CABBAGE SOUP

Eileen Bock

(Serves 8)

1/2 c. oil
3 medium onions, chopped
5 carrots, sliced
6 cloves garlic, crushed
1 medium head of cabbage, shredded
3 stalks celery, coarsely chopped
14 1/2 oz. can stewed tomatoes
2 bay leaves, crushed
1 t. marjoram, dried
1 t. summer savory, dried
1 T. caraway seeds
2 c. beef stock or broth
8 c. water
1/2 c. sherry

Sauté onions, garlic, carrots, celery and cabbage until onions are transparent. Then add all other ingredients except sherry. Cook at a simmer for 1 1/2 to 2 hours. Add sherry and cook another 15 minutes. A hearty soup, thick with vegetables. Can be frozen.

CHICK-PEA VELVET SOUP

Kitty Mullen

(Serves 6)

1 1/2 c. dry chick-peas (garbanzos)
1 c. sliced onion
1 clove garlic, chopped
1 T. cooking oil
6 c. water
2 T. soy sauce
3/4 t. salt
1/4 c. chopped parsley
1/4 c. chopped peanuts

Combine dry beans with enough water to cover. Refrigerate overnight. Drain. Cook onion and garlic in oil. Add beans, water, soy sauce and salt. Bring to boil. Reduce heat. Cover and cook 3 hours until beans are tender. Blend, in batches, until smooth. Heat. Top with parsley and peanuts.

CHINESE CHICKEN SOUP

Charlotte Schorr

(Serves 4)

1 large cooked chicken breast
2 T. butter or margarine
1/2 c. chopped celery
1 c. fresh mushrooms, thinly sliced
6 c. chicken broth
1/4 t. soy sauce
8 oz. can water chestnuts, thinly sliced
3 c. shredded cabbage

Cut cooked chicken into thin strips. Melt butter or margarine and sauté celery and mushrooms until crisp tender but not browned. Add cabbage and sauté for 3 minutes. Stir chicken broth, soy sauce, water chestnuts, chicken into mixture. Bring to a boil. Cook gently, uncovered for 15 or 20 minutes.

CLAIRE'S CREAMY CLAM CHOWDER *Claire Ginsbach*

(Serves 8 to 10)

1 qt. chicken stock
1/2 t. thyme
salt & freshly ground pepper to taste
1 1/2 lbs., 6 to 8, potatoes, cubed
6 celery stalks, chopped
2 large onions, chopped
6-8 bacon strips, rendered & crumbled
1 stick margarine or butter
1/2 c. flour
2 c. milk
1 qt. fresh clams, chopped, strained
2 c. clam juice
4 ripe tomatoes, skinned & chopped

Bring first 4 ingredients to a simmer in a large pot. Sauté celery and onions and bacon. Add to above. Make a roux by melting the margarine in a heavy skillet. When it is bubbly stir in flour and stir constantly until smooth. Pour in some hot soup, a little at a time and mix to keep from lumping. Add milk. Mixture will thicken slightly. Add this to pot with potatoes. Add clams and juice and bring to a simmer. Add chopped tomatoes. Cook over low heat 2 to 3 minutes. Garnish with parsley.

CORN CHOWDER *Pauline Neff*

(Serves 6)

3 sliced bacon
2 medium onions, chopped
2 stalks celery, chopped
2 medium potatoes, cubed
2 c. corn, fresh is best, cut off cob and scrape cob
1/2 t. salt
dash pepper
2 c. chicken broth
2 T. butter
2 T. flour
2 c. milk
1 T. parsley

Cook bacon in large soup kettle until crisp. Crumble and reserve. Sauté onions and celery in bacon drippings until transparent but not brown. Add potatoes, corn, seasonings and chicken broth. Simmer about 20 minutes, covered. In separate pan, melt butter and stir in flour. Gradually add milk and simmer until slightly thickened. Stir milk mixture into soup. Add parsley. Heat thoroughly but do not boil. Garnish with crumbled bacon and additional bit of butter if desired.

CORN CHOWDER

Mannetta Annis

(Serves 6 to 8)

1 1/2 inch cube fat salt pork
1 onion, sliced
4 c. potatoes, cut in 1/4 inch slices
2 c. canned corn
4 c. milk, scalded
salt & pepper to taste
3 T. butter
8 common crackers

Cut pork in small pieces and try out. Add onion and cook 5 minutes, stirring often so that onion will not burn. Strain fat into stew pan. parboil potatoes 5 minutes in boiling water to cover. Drain, reserving 2 cups of the cooking liquid, and add potatoes to the fat. Bring the 2 cups of potato water back to a boil and add fat and potatoes. Cook until potatoes are soft and add corn and milk. Heat to boiling point. Season with salt and pepper. Add butter and crackers, split.

EAST END CHOWDER

Anita McCauley

(Serves 6)

6 T. butter
1 c. chopped celery
3/4 c. chopped carrots
3/4 c. chopped onion
1/2 c. flour
1 t. thyme
1 t. parsley
1 t. salt
1/2 t. pepper
8 oz. can tomato sauce
3 c. milk
1 can Campbell's condensed chicken broth
12 oz. cooked shrimp
2 cans chopped clams
7 oz. Gouda cheese, shredded
1/2 c. white wine, optional

Sauté veggies in melted butter about 10 minutes. Add flour and seasonings and stir until smooth. Remove from heat and gradually add tomato sauce, milk and chicken broth. Return to heat and, stirring constantly, boil for 1 minute. Add clams and shrimp.

Just before serving, reheat and add shredded cheese. Stir constantly until cheese is melted. Add wine if desired.

CAPE COD CHOWDER

Sibyl Tuma

3/4 c. chopped onions
1/2 stick butter
2 large potatoes, sliced
2 t. salt, less if desired
1/2 t. basil
1/4 t. pepper
2 c. water
2 cod fillets, cut in cubes
1 can corn, optional
1 can evaporated milk

Sauté onions in butter until soft. Add potatoes, salt and pepper, basil and water. Cover and simmer 15 minutes. Place fish gently on top of potatoes, simmer again for about 15 minutes. Stir in corn and milk, heat to just boiling. Ladle into heated soup bowls. Sprinkle with chopped parsley and serve with chowder crackers and salad.

MUSSEL CHOWDER

Paulette Phillippe

(Serves 4)

1 green pepper, chopped
1/4 lb. salt pork, diced
1 large onion, chopped
1 stalk celery, chopped
2 medium potatoes, diced
1 small bay leaf
2 c. water
salt & pepper
2 1/2 c. milk
2 T. flour
2 lbs. mussels, in shells
1 T. chopped parsley

Blanch green pepper by cooking it in boiling water for 1 minute, drain, rinse under cold water and drain again. In a large saucepan, fry pork over gentle heat, stirring until it starts to brown. Then add green pepper, onion, celery, potatoes, bay leaf and water. Bring to a boil. Season with salt and pepper to taste and simmer 10 minutes or until potatoes are tender.

Remove from heat. Steam mussels until they open, and shuck. Discard any that do not open. In a cup or small bowl add 1/2 cup milk to the flour, stirring to form a smooth mixture. Blend into chowder. Return to heat and stir until boiling. Heat remaining milk and add to chowder with the mussels. Simmer 4 to 5 minutes before serving. Garnish with parsley.

NEW ENGLAND FISH CHOWDER

Stephanie Krusa

(Serves 8 or more)

1 whole, 4 to 6 lbs., cod, tile or hake
potatoes, 4 large or 6 small new ones
2-4 cans Doxie minced clams
1-2 bottles clam juice
1 pt. half & half or milk
1/4 to 1/2 lb. butter
sage, rosemary, parsley, salt & pepper to taste

Bake whole fish 1 hour at 325°. While fish bakes, boil potatoes, peeled or not as you wish. When done drain most water off. Mash lumpily, add 1/4 to 1/2 pound butter. Keep warm. When fish is done and cooled enough to handle, drain juice through fine strainer into potatoes.

Peel skin from belly to back and pick off fish. Add to potatoes. Add 2 to 4 cans minced clams and 1 to 2 bottles clam juice to adjust fish flavor. Add half and half or milk, plus spices and salt and pepper to taste.

CRAB SOUP

Kitty Mullen

(Serves 8)

1 1/2 pts. milk
3 lemon slices
1/3 t. ground mace
1 1/2 pts. half & half
1 lb. crab meat, picked
1 stick margarine
1/2 c. saltines, crumbled fine
salt & pepper to taste
2 T. sherry

Put milk in top of double boiler, add twisted lemon slices and mace and let simmer for a few minutes. Add half and half, crab meat and margarine and cook for 15 minutes. Thicken with cracker crumbs. Season with salt and pepper. Keep at very low heat until you serve. Just before serving, add sherry.

ESCAROLE AND RICE SOUP

Eileen Dick

(Serves 6)

1 lb. escarole
3 T. olive oil
2 t. finely chopped garlic
1 small onion, chopped
salt to taste
5 c. chicken broth
1/2 c. orzo or long grain rice
freshly ground pepper

Separate leaves of escarole, discard any wilted or bruised. Soak in water and dunk up and down with your hands. Drain, stack leaves a bunch at a time, and cut crosswise into pieces about 1 inch wide. Set aside.

Heat oil in large soup pot, sauté garlic and onion about 3 minutes. Add escarole, sprinkle lightly with salt. Cook 3 minutes more. Add 1 cup broth, cover and cook over low heat 10 to 15 minutes. Add remaining broth. Bring to boil. Add the rice. Cover and simmer for about 12 minutes until the rice is tender. Add freshly ground pepper.

LENTIL SOUP

Fritz

(Serves 6 to 8)

1 1/2 c. lentils
1 medium onion, diced
2 qts. water
4 T. margarine
3 T. flour
2 beef bouillon cubes
2 T. vinegar, or to taste

Cook lentils with onion in water for 30 minutes or until soft. In a skillet, melt margarine. Add flour and stir until flour becomes dark brown. Add the browned flour, bouillon cubes and vinegar to lentils and simmer 15 to 20 minutes.

LENTIL SOUP

Kitty Mullen

(Serves 8)

4 slices bacon, diced
1 c. sliced onion
2 leeks, sliced
1 c. chopped carrots
4 oz. diced ham
1 lb. lentils, washed & drained
6 c. water
4 c. beef stock
2 celery stalks, sliced 1/4 inch thick
1/4 t. thyme
salt & pepper to taste
2 c. canned tomatoes with juice
1 lb. frankfurters or knockwurst, sliced 1/2 inch thick
2 c. cooked noodles, optional
1/4 c. cider vinegar
parsley to garnish

Fry bacon until crisp. Sauté onion, leeks, carrots and ham in bacon fat for 5 minutes. Add lentils, water, beef stock, celery, thyme, salt, pepper and tomatoes. Bring to a boil and then simmer, partially uncovered, for 1 hour or until lentils are almost tender. Add frankfurters or knockwurst and noodles. Cook 15 minutes longer. Stir in vinegar. Serve garnished with parsley.

SAUSAGE-LENTIL SOUP

Kitty Mullen

(Serves 8)

1/2 c. sliced onion
2 T. margarine, melted
8 1/2 c. water
1 lb. lentils, rinsed & picked over
1 lb. kielbasa, sliced 1/2 inch thick
1 t. salt
10 oz. pkg. frozen spinach, thawed
1 T. lemon juice

Sauté onion in margarine. Add water, lentils, kielbasa and salt. Boil. Skim off foam. Cover and simmer for 40 minutes or until the lentils are tender and starting to burst. Stir in spinach, cover and simmer until spinach is cooked. Add lemon. Serve.

MINESTRONE

Leda Maher

(Serves 4 to 6)

4 T. vegetable oil
1 onion, chopped
3 garlic cloves, chopped
2 medium carrots, chopped
2 stalks celery, chopped
2 potatoes, cubed
1 large can whole tomatoes with juice
1 large can water
1 small zucchini, thinly sliced
salt & pepper to taste
1/2 c. pasta, ditalini, cooked
1 c. canned kidney beans, drained
2 T. grated Parmesan cheese

Heat oil in large pot. Add onions, chopped garlic, carrots and celery. Cook until onion is transparent. Add tomatoes, water, potatoes, zucchini, salt and pepper. Simmer 30 minutes. Meanwhile, boil pasta until al dente. Add pasta and kidney beans. Garnish with Parmesan cheese.

BUTTERNUT BISQUE

Richard E. Smith

(Serves 8)

2 T. butter
1 c. diced onion
1 large butternut squash, 3 lbs., peeled & cut in cubes
4 c. chicken broth
1 t. salt
1/4 t. pepper
1 c. light cream
chopped parsley

Sauté onion in butter in large saucepan or Dutch oven until soft. Add squash and chicken broth. Cover and simmer 25 minutes until squash is soft. Remove from heat and cool 15 minutes. Purée in blender or food processor. Return to saucepan and add seasonings and cream. Taste and adjust seasonings. Reheat over low heat. Do not boil. Garnish with chopped parsley.

ZUCCHINI SOUP

Paulette Phillippe

(Serves 4 to 6)

4 T. sweet butter
2 c. finely chopped onions
3 c. chicken stock
2 lbs. zucchini
salt & pepper to taste

Melt butter in a pot, add onions, cover and cook over low heat, stirring occasionally, until onions are tender and lightly colored, about 25 minutes. Add the stock and bring to a boil. Scrub the zucchini well with a kitchen brush, trim the ends, and chop coarsely. Drop zucchini into the stock and return it to a boil. Reduce heat, cover and simmer until zucchini is very tender, about 20 minutes.

Pour soup through a strainer, reserving liquid, and transfer solids to the bowl of a food processor fitted with a steel blade. Add 1 cup of broth and process until smooth. Return pureed soup to the pot and add additional cooking liquid, about 2 more cups, until the soup is of desired consistency. Season to taste with salt and pepper.

Note: For a richer soup, substitute 1 cup heavy cream for 1 cup of liquid after processing.

MUSHROOM BARLEY SOUP

Kitty Mullen

(Serves 8)

1 lb. mushrooms, sliced
1 medium onion, chopped
1 medium green pepper, chopped
3/4 c. margarine, melted
3/4 c. flour
6 c. water
4 c. milk
1 c. barley
4 t. Worcestershire sauce
3 t. salt
2 T. chopped parsley
dash of pepper

In large pot, sauté mushrooms, peppers and onions in margarine. Blend in flour and stir until flour browns. Gradually add water and milk. Add barley, Worcestershire, salt, parsley and pepper. Bring to a boil, stirring constantly. Reduce heat and simmer covered for 35 to 40 minutes until barley is done.

GREEN BEAN AND RADISH SALAD

Angela Santoro

(Serves 4 to 6)

1 lb. fresh string beans
2 c. thinly sliced radishes
1 T. lemon juice
1 t. Dijon mustard
6 T. olive oil
1/2 t. sugar
2 T. finely minced fresh dill
1 hard cooked egg yolk

Use young, small beans. Rinse in cold water and snap off tips. Bring water to a boil in a large saucepan. Drop the beans, a few at a time, into the boiling water and cook for 10 minutes or until tender but still slightly crisp. Drain and immediately run under cold water to stop further cooking. Pat dry, cool, then combine them with radishes in a serving bowl.

In a small mixing bowl, combine lemon juice, mustard, oil and sugar. Whisk until well blended, then add the dill, salt and pepper. Pour the dressing over the beans, toss, and chill for 1 to 2 hours. Just before serving, sieve the cooked egg yolk over salad.

BROCCOLI SALAD

Lydia McG. Silverstone

(Serves 4)

2 heads fresh broccoli
1 t. Dijon style mustard
1 T. red wine vinegar
4 T. olive oil
salt & freshly ground pepper to taste
1/2 c. coarsely chopped red onion

Cut off broccoli stalks and reserve for future use in soup. Break heads into flowerets and soak for 10 minutes in cold water. Steam or boil broccoli for about 5 minutes (do not overcook). Drain and rinse several times in cold water. Drain thoroughly.

Place mustard in a salad bowl and add the vinegar, beating with a wire whisk. Add the olive oil gradually while continuing to beat. Add salt and pepper and beat. Add the broccoli and onions and toss until blended.

Beautiful bouquets of broccoli are found on roadside stands on the East End. They are fresh and inexpensive and good for you. Green beans can be substituted for the broccoli (cook the beans a few minutes longer).

CAULIFLOWER SALAD

Sue Davis

(Serves 6 to 8)

large head cauliflower
1 can pitted ripe olives, coarsely chopped
1 green pepper, chopped
4 oz. jar pimentos, chopped
1/2 c. chopped onion

DRESSING:
1/2 c. salad or olive oil
3 T. fresh lemon juice
3 T. wine vinegar
2 t. salt
1/2 t. sugar
1/4 t. pepper

Thinly slice raw cauliflower, approximately 4 cups, and place in large bowl with other ingredients.

Dressing: In separate bowl mix together with a rotary beater all ingredients for dressing. Pour over vegetables and stir. Refrigerate covered 4 hours or overnight. This not only tastes good but looks so colorful.

COLE SLAW

Ann Holzman

(Serves 6 to 8)

4 c. shredded cabbage
1/2 c. dates, chopped
1 c. pineapple or 1 c. orange slices
1/2 c. diced celery
1/4 c. mayonnaise
1/2 c. sour cream
2 T. pineapple or orange juice
1 T. vinegar
1/2 t. salt
1 t. sugar

Hold all ingredients in refrigerator. Shred cabbage and hold in refrigerator until ready to serve. Quick-toss pineapple chunks, dates, celery with cabbage. Mix mayonnaise with next 5 ingredients and add to cabbage. Toss lightly and serve at once.

COLE SLAW

Arline Nosworthy

(Serves 6 to 8)

1 large cabbage, shredded
1 green pepper, chopped
1 small onion, chopped
10 stuffed green olives, chopped
2 T. sugar
1 shredded carrot, optional
1/2 c. white vinegar
1/4 c. oil
1/2 t. mustard
1/2 t. salt
1/2 t. celery seed
dash black pepper

Mix first 5 or 6 ingredients in a bowl. Place remaining ingredients in a saucepan and boil for 3 minutes. Add hot to cabbage mix. Cover. Refrigerate. Stir every so often.

Note: Make the day before.

VIP COLE SLAW

Kitty Mullen

(Serves 4 to 6)

1 cabbage, about 1 lb., shredded
1 tomato, diced
1/4 c. crumbled blue cheese
6 slices crisp bacon, crumbled
mayonnaise to moisten
lemon juice to taste
salt to taste

Mix together in above order. Serve chilled.

EGGPLANT ITALIANO

Joan Fischbein

(Serves 6)

2 medium eggplants, peeled & diced
1/2 c. olive oil plus 2 T.
2 large onions, sliced
1 large clove garlic, minced
2 c. plum tomatoes, diced, fresh or canned, with juice
1 c. celery, diced
2 T. capers
4 T. wine vinegar
2 T. brown sugar
salt & pepper

Toss eggplant cubes in 1/2 cup olive oil, spread on cookie sheet and roast in 425° oven until lightly brown, turning once. Do in several batches. Sauté onion and garlic in 2 tablespoons of oil until golden. Combine eggplant, onion, tomatoes and celery in large Dutch oven. Cover and simmer until celery is tender. Add capers, vinegar, sugar, salt and pepper. Taste and adjust the seasonings.

Cover and simmer 20 minutes longer until thickened, or you may have to add a bit of water depending on how juicy your tomatoes are. Serve as appetizer at room temperature or as salad to accompany main course.

Note: Best made a day ahead.

CHILLY DILLY PEAS

Kim Black

(Serves 6)

16 oz. pkg. frozen baby peas
boiling water
1/2 c. sour cream
1 T. mayonnaise
1 T. lemon juice
2 T. chopped chives
1/4 c. fresh snipped dill, reserve a little for garnish
salt & freshly ground pepper to taste

Pour boiling water over peas, but do not cook. Drain. Combine remaining ingredients and gently mix with peas. Chill. Garnish with dill.

POTATO SALAD

Jean Marcley

(Serves 6)

6 large potatoes
1/2 c. white vinegar
1/2 c. water
1 whole large onion
salt & pepper to taste
3 T. mayonnaise

Cover potatoes with boiling water and cook until tender approximately 20 minutes. Cool, peel and set aside. Cut onion into chunks and put in blender along with vinegar, water, salt and pepper. Process on high speed until onion is thoroughly chopped, mixture becomes frothy. Pour into large bowl and slice potatoes, thin, into mixture. Toss, then refrigerate. Add mayonnaise and mix thoroughly. Chill.

SPINACH SALAD

Arline Nosworthy

(Serves 4 to 6)

2 pkgs. frozen chopped spinach, thawed & drained
1/2 c. chopped green onion
1/2 c. chopped celery
1 c. finely cubed Old English cheese
3 eggs, hard boiled, whites chopped, reserve yolks
1/2 t. salt
1/2 t. Tabasco
1 1/2 t. vinegar
1 c. or less mayonnaise

Mix all ingredients except egg yolks together. Chill several hours. Garnish with egg yolks, chopped or sieved.

Can be made the day before serving.

ZUCCHINI AND TOMATO SALAD

Loretta Fitzgerald

(Serves 6)

6 small zucchini
juice of 1 lemon
salt & freshly ground pepper
1 small red onion, thinly sliced
finely minced fresh parsley to taste
6 small fresh tomatoes, quartered
8 T. olive oil
2 T. red wine vinegar
1 large clove garlic, mashed
2 T. finely minced fresh basil

Slice off tips of zucchini. In 4 quarts boiling salted water, add zucchini and cook 10 to 12 minutes or until they are easily pierced with a sharp knife. Do not overcook. When zucchini are done, run them under cold water to stop further cooking. Drain, pat dry and allow to cool enough so they can be handled. Then cut them in half lengthwise, place on serving dish, and sprinkle with lemon juice, salt and pepper. Refrigerate for 30 minutes. Then sprinkle the zucchini with onion rings and parsley. Arrange the quartered tomatoes (they should be at room temperature) around them.

Combine the olive oil, vinegar, garlic and basil in a small jar and shake to blend. You can use a blender if you wish. Pour the dressing over the zucchini and tomatoes. Season with salt and pepper. If you like the flavor of anchovies, you can add 2 flat mashed ones to the dressing before you blend it.

CHINESE CHICKEN SALAD

Virginia Merrill

(Serves 6 to 8)

3 c. diced cooked white meat of chicken, make chunks about 1 inch square
1 small can water chestnuts, drained & sliced
1 c. seedless green grapes
3/4 to 1 c. mayonnaise
1 t. curry powder
1 t. soy sauce
1 t. sugar
1 T. lemon juice
1/2 t. minced fresh ginger, optional
1 cantaloupe, peeled and cut into cubes

Combine chicken, water chestnuts and grapes. Blend mayonnaise, curry powder, soy sauce, sugar, lemon juice and ginger. Combine with chicken mixture. Let flavors blend at least 1 hour in refrigerator before serving.

To Serve: Mound salad on a bed of shredded lettuce and border with the cantaloupe cubes.

FUSILLI SALAD

Charlotte Schorr

(Serves 4 to 6)

8 oz. fusilli
8 oz. salami
1/4 c. red or green peppers
1/4 c. black olives
2 T. fresh parsley, chopped
2 T. scallions, thinly sliced

DRESSING:
4 1/2 oz. oil
2 oz. white wine vinegar
1 t. garlic, minced
3/4 t. Dijon mustard
1/2 t. salt
1/2 t. pepper

Cook fusilli about 9 minutes. Drain well. Let cool, add thinly sliced salami, diced pepper, thinly sliced black olives, parsley and scallions. Mix thoroughly.

Dressing: Mix oil, vinegar, garlic, mustard, salt and pepper. Whisk until blended. Pour over cool fusilli and stir. Can be served cold or room temperature.

ZESTY PASTA SALAD

Mildred Shapiro

(Serves 6)

1/2 c. mayonnaise
1/4 c. grated Parmesan
2 T. milk
1 1/2 c. cubed ham
4 oz. corkscrew noodles, cooked & drained
1 c. cherry tomato halves
1 c. green pepper chunks
1/4 c. chopped onion
1/2 t. salt
lettuce

Combine mayonnaise, cheese and milk; mix well. Add all remaining ingredients except lettuce; mix lightly. Chill 3 hours and serve on lettuce covered platter.

COLD TORTELLINI SALAD IN PESTO

Ada Giganti

(Serves 2 mainers or 3-4 side dish)

8 oz. tortellini
4 oz. red pepper, cut into 1/2 inch squares
3 oz. baby peas, cooked (if frozen, thawed only)
4 T. vegetable or olive oil
7 oz. pesto sauce
7 oz. can chunk light tuna, drained
salt
pepper

Follow tortellini cooking instructions. Rinse in cold water and drain until dry. Combine all ingredients except tuna. Toss gently until well mixed. Fold in tuna. Salt and pepper to taste.

MONIQUE'S RICE SALAD

Jean Fischer

(Serves 6)

3 c. cooked white rice, cooled to lukewarm
1/2 c. celery, chopped
1/2 c. walnuts, coarsely chopped
1/2 c. small green stuffed olives
1/4 c. parsley, minced
1/3 c. virgin olive oil
3 T. fresh lemon juice or vinegar
salt & freshly ground pepper

Cut olives in half. Combine lightly with celery, walnuts, parsley and rice. Whisk together olive oil and lemon juice. Toss with rice mixture, adding salt and pepper to taste. Serve lightly chilled, not too cold.

Note: Since this salad contains no mayonnaise it is a safe one to take to a beach picnic. It is a nice change from the pasta salads. You can add chopped green and red peppers for a variation.

TABBOULEH CRACKED WHEAT SALAD

Sherrill Koss

(Serves 4 to 6)

1 c. bulgur cracked wheat
1 1/2 c. chopped Italian parsley (yes, that much!)
1 c. sliced scallions, white and some green
2-4 T. minced fresh mint, or 2 to 4 t. dried
3 T. lemon juice
1/2 c. good olive oil
2 tomatoes, peeled, seeded & chopped
salt
pepper
plain yogurt, optional

Soak wheat in water to cover for 1 hour or until soft. Drain and press out as much water as possible. Add other ingredients to softened wheat and mix well. Taste and adjust seasonings. Plain yogurt can be added if you like. Serve at room temperature and garnish with additional tomato wedges.

NEAR EAST LENTIL SALAD

Silvia Habib

(Serves 6 to 8)

1 1/2 c. dry brown lentils, washed
1 onion, chopped
1 clove garlic, minced
1 bay leaf
1 whole clove
peel from 1 orange, cut in large strips
1/2 t. salt or to taste
8 scallions, chopped, including some of green tops
1/4 to 1/2 c. virgin olive oil
2-3 T. lemon juice (can substitute vinegar, but lemon is better)
1/2 t. cumin
freshly ground pepper & salt to taste
minced parsley

Cook lentils in water to cover with onion, garlic, bay leaf, clove, orange peel and salt. Simmer, covered, about 20 minutes or until lentils are just tender. Do not overcook. Drain. Discard bay leaf, orange peel and clove, if you can find it. Cool a bit, then toss gently with scallions, olive oil, lemon juice, cumin, salt and pepper. Let flavors blend for about 1 hour. Serve on lettuce leaves at room temperature or slightly chilled. Garnish with parsley.

BETTY'S JELL-O MOLD

Betty Tascarella

(Serves 4 to 6)

1 large pkg. Jell-O, cherry
2 c. boiling water
16 oz. can crushed pineapple
16 oz. can whole cranberry sauce
1 c. crushed walnuts

Mix Jell-O with boiling water until well dissolved. Add other ingredients, mix well, pour into large mold and set.

MOLDED CRANBERRY SALAD WITH LEMON MAYONNAISE

Sally McGraw

(Serves 8 to 10)

1 pkg. lemon Jell-O
1 c. boiling water
1 lb. ground cranberries
1 large orange, ground
1 c. chopped celery
1 c. chopped walnuts
1 c. sugar

LEMON MAYONNAISE:
2 eggs, beaten
1/2 t. salt
3 T. lemon juice
3 T. melted butter
1/2 c. sugar
1/2 pt. whipped cream

Dissolve Jell-O in boiling water. Transfer to 8 x 8 inch or similar capacity dish. Cool in refrigerator until just starting to get firm. Combine all other ingredients and add to Jell-O. Chill until firm.

Lemon Mayonnaise: Beat all ingredients except cream in top of double boiler. Cook until thick, beating constantly. Cool. Stir in whipped cream. Place large dollop on top of each cranberry serving (cranberry salad should be cut in large squares).

CURRY SALAD DRESSING

Henriette Neatrour

(Makes 1 pint)

3/4 c. sugar
1/2 c. vinegar
1 c. salad oil
1 t. salt
1 onion, chopped fine
1/2 t. dry mustard
1/2 t. paprika
1/2 t. curry powder
1/2 t. celery seed

Mix sugar and vinegar in blender. Add other ingredients and blend. Good with tossed greens, mixed fresh fruit or seafood.

SEAFOOD SALAD DRESSING AND COOKING SAUCE

Bettie Duryea

1/2 pt. mayonnaise
1/4 pt. yogurt
1/4 t. minced garlic
1 t. chopped fresh dill
1/2 t. paprika
1/2 t. nutmeg
1 T. ketchup

Mix all ingredients and add to any cold, cooked seafood, broken into bite size pieces. Optional additions are celery, chopped onions, diced, seeded or sun dried tomatoes, etc.

My personal preference is pure unadulterated lobster meat with any available coral, the red substance found in female lobsters. This same dressing can be used when broiling fish or added to a pan sauté. It keeps well refrigerated for 2 weeks.

VERMONT BAKED BEANS

Ruth Birsky

1 lb. navy beans
1 onion
1 piece salt pork, approximately 3 x 4 inches
1 c. white sugar
1 t. ginger
1 T. dry mustard
1 T. ketchup

Soak beans overnight. Rinse and place in pot, cover with water. Bring to boil, simmer until skins peel when blown on, approximately 20 minutes or longer. Drain and put beans in bean pot. Slice onion, add to beans. Mix sugar, ginger, dry mustard and ketchup and add to beans and onions. Add salt pork on top. Add water to cover beans, place beans in oven with cover on. Beans must be covered with water during cooking. Add additional water if necessary. Bake 325° for 3 to 4 hours.

HUNGARIAN STYLE STRING BEANS

Martha Suyhada

(Serves 4)

1 lb. fresh string beans, cleaned & snapped in half
2 T. butter
1 large onion, sliced
1 T. flour
1 T. sweet Hungarian paprika
4 T. sour cream
salt & pepper

Boil beans in salted water until just tender, about 8 to 10 minutes. Drain. Sauté onion in butter until tender. Add flour and paprika. Turn off heat. Add sour cream and string beans. Salt and pepper to taste.

PICKLED BEETS

Eileen Bock

(Serves 4 to 6)

1 bunch of fresh beets, about 6 medium sized
1 large onion, sliced
1 c. white vinegar
1/2 c. sugar
1 t. powdered allspice
3 bay leaves cracked in half
1/4 c. olive oil

Peel beets as you would potatoes, cut into slices and cook until tender, about 20 minutes, do not overcook. Combine vinegar, sugar, allspice, and bay leaf in small saucepan and boil for 5 minutes. Add oil to mixture. Combine beets, onions, and liquid mixture. Cook another 5 minutes and then cool. Serve as a cold side dish.

Fresh beets are usually available at farmstands on the East End, but can be bought at supermarkets in the spring and fall. If fresh beets are not available jarred sliced beets can be used. Drain before combining with pickle mixture.

THREE SAUCES FOR BROCCOLI

M.F.N. McGraw

(Serves 4)

SESAME SAUCE:
1 T. oriental sesame oil
3 T. light soy sauce
1/4 t. fresh ginger, finely chopped
2 T. toasted sesame seeds
BLEU CHEESE SAUCE:
3 T. sour cream
3 T. mayonnaise
2 oz. blue cheese, crumbled
1-2 T. milk
freshly ground pepper
WALNUT, SCALLION SAUCE:
1/4 c. chopped walnuts
8 scallions, chopped
4 T. butter
1 t. fresh lemon juice

Sesame Sauce: Combine all ingredients.

Bleu Cheese Sauce: Combine all ingredients, adding enough milk to make a creamy sauce.

Walnut, Scallion Sauce: Brown butter, Sauté walnuts and scallions 1 minute. Add lemon juice.

Select dark green, firm heads. Steam or boil, do not overcook. Toss with any of the above sauces. You can interchange cauliflower with broccoli. Try purple cauliflower which turns a lovely green when cooked.

BRUSSELS SPROUTS WITH CARAWAY

Louise Hill

(Serves 4 to 5)

1 lb. Brussels sprouts
3 T. butter or margarine
1/2 t. salt
freshly ground pepper
1 t. caraway seeds
1 T. fresh lemon juice

Remove outer leaves of Brussels sprouts, cut stems close to base and make a little gash in base with point of a sharp knife. Plunge into boiling salted water and keep water at a simmer until sprouts are just tender, 8 to 15 minutes depending on size.

Brown butter, add salt, pepper, lemon juice and caraway seeds. Toss sprouts in the seasoned butter and serve at once.

BRUSSEL SPROUTS WITH CHESTNUTS *Sally McGraw*

(Serves 4)

2 c. Brussels sprouts
1/2 lb. chestnuts, peeled
3/4 c. chicken stock
2 T. butter
salt & freshly ground pepper to taste
1/2 c. fresh bread crumbs

Trim outside leaves from sprouts and with a knife make a cross in the bottom. Place in saucepan with peeled chestnuts and 1/2 cup chicken stock and cook for about 8 minutes. Do not overcook. Butter a small baking dish and fill it with alternate layers of sprouts and chestnuts. Dot with 1 tablespoon butter and moisten lightly with remaining chicken stock. Season with salt and pepper. Cover with bread crumbs and dot with 1 tablespoon butter. Bake, uncovered, at 350° for 20 to 30 minutes.

To peel chestnuts, use a sharp paring knife and insert the tip on one side of the thick oval "crown" of a chestnut. Force the tip in circular fashion to the other side of the crown. Put the chestnuts in a skillet with water to cover and salt to taste. Bring to a boil and simmer for 15 to 20 minutes, testing one to see if it will shell easily. Drain. When the chestnuts are cool enough to handle, peel, removing both the outer shell and the inner peel.

At farm stands along the Montauk Highway in the fall you will find Brussels sprouts stalks, some as high as 3 feet, from which the little "cabbages" sprout, clustered closely together. Each stalk yields about 50 sprouts, and costs about the same as or less than that little 10 ounce package you buy in a supermarket.

CAULIFLOWER AMAGANSETT STYLE *Maxine Garfinkel*

(Serves 4 to 5)

1 medium head of cauliflower
4 T. butter
1 c. bread crumbs, plain or seasoned
salt & pepper

Select firm white compact head of cauliflower, wash and separate into flowerets. Steam or boil in salted water until just tender. Drain and while still steaming hot, roll in bread crumbs and quickly brown in butter. Remove from pan and pour the remaining butter and crumbs left in the pan over the cauliflower.

This is not a real breading as no eggs or milk are used to coat the cauliflower. Just enough crumbs adhere to make a delicious buttery crust. Season with salt and pepper and serve at once.

TANGY RED CABBAGE

Caroline Kofod

(Serves 12)

2 large onions, chopped
6 T. margarine
18 c. shredded red cabbage
2 large tart apples, diced
6 T. cider vinegar
2 c. water
6 T. brown sugar
2 T. caraway seeds
2 1/2 t. salt
1 t. pepper
1 c. seedless raisins

In large saucepan cook onion in margarine about 10 minutes being careful not to over brown. Add cabbage, cover and cook 5 minutes longer. Add remaining ingredients, cover and simmer for about 1 1/2 hours, stirring frequently and adding more water if necessary. Left-overs can be divided into freezer-proof containers and stored in freezer for up to 6 months. Salt can be eliminated if on salt free diet.

ZUCCHINI CASSEROLE

Kathy Sweeney

(Serves 8 to 10)

1 pkg. stuffing mix, crushed
6 c. zucchini, cubed
1 onion, chopped
1 c. shredded carrot
1 c. sour cream
1 can cream of mushroom soup

Spray casserole with vegetable spray and put some crumbs on bottom. Put zucchini, onions, carrots, sour cream in. Pour soup over it. Put crumbs on top. Bake in 350° oven for 25 minutes.

RED CABBAGE

R. and R. Wicklein

(Serves 8)

2 strips bacon
3-4 large onions, chopped
1 large head red cabbage, shredded
1 T. sugar
1 t. salt
1/2 t. pepper
1/2 c. vinegar
12 small apples, peeled, cored & quartered

Put bacon in a large pot and let it cook to a crisp. Add onions, cabbage, sugar, salt, pepper and vinegar. Mix all and taste to adjust seasonings. Put apples on top, cover, and steam until tender. Do not overcook. You do not need to thicken because of the apples. This can be frozen in small containers.

BERTHA CAREW'S SAUERKRAUT

A Friend

(Serves 6)

1 large can sauerkraut
1 large onion, chopped
3 T. butter or margarine
2 apples, peeled & chopped coarsely
1 bay leaf
dash white pepper
1 T. brown sugar
2-3 grated potatoes

Sauté onion and apples in butter until tender but not brown. Combine with sauerkraut and remaining ingredients in large pot and cover. Cook slowly 1 hour, adding a little water if necessary. Serve with roast pork or spareribs.

IRRESISTIBLE CARROTS!!

Robin Scheffer

(Serves 4)

1 small pkg. carrots
1 onion, sliced
margarine
1 t. thyme
water

Clean and slice carrots. Place in baking dish. Then dot with margarine. Put sliced onion on top. Sprinkle with thyme. Put about 1/4 cup of water over vegetables. Then cover with lid and bake in 350° oven for approximately 45 minutes or until carrots are tender. Stir occasionally. Very easy and delicious.

DILLED CARROTS

Maxine McVeigh

2 bunches carrots
1 c. white vinegar
4 T. sugar
2 t. salt
freshly ground black pepper
2 T. chopped fresh dill or 1 t. dried dill weed

Use baby carrots, if you can get them. If not, pare large carrots down into small ovals by using a vegetable scraper. Drop the carrots into boiling water and cook until just tender, 10 to 15 minutes. Drain and place in a small bowl. Combine the vinegar, sugar, salt, pepper and chopped fresh dill or dill weed and pour over the carrots. Try to get fresh dill. Cover and refrigerate overnight. Drain and serve.

These are good cocktail "nibbles" as well.

CARROT FRITTERS

Valerie Striffler

(Serves 4 to 6)

2 c. shredded carrots
1 T. flour
1/2 t. salt
1 egg, beaten
2 scallions, chopped or 1/2 small onion, chopped
1 T. minced fresh parsley
1 t. minced fresh tarragon or 1/2 t. dried tarragon
1 T. butter
1 T. oil

Combine carrots, flour and salt. Stir in beaten egg, scallions, parsley and tarragon. Heat butter and oil in skillet and drop in carrot mixture with tablespoon. Flatten slightly. Sauté on both sides until brown.

SWEET AND SOUR CARROTS

Barbara Kent

(Serves 6)

1 lb. carrots, sliced
1 small green pepper, sliced thin
1 onion, sliced thin
8 oz. can pineapple chunks, drained, reserving 1/2 cup juice
1 T. cornstarch
1 T. soy sauce
1 T. vinegar
8 oz. can water chestnuts, drained & sliced

Cook carrots until just tender. Add onion and pepper to reserved pineapple syrup and simmer until tender. Combine cornstarch, soy sauce and vinegar. Mix all ingredients and heat to boiling until sauce is thickened.

CORN SOUFFLÉ

Evelyn Dolence

(Serves 6)

2 T. unsalted butter
1/3 c. plus 1 T. yellow cornmeal
1 c. milk
1 t. salt
2 t. sugar
freshly ground black pepper
1 medium onion, finely chopped
2 c. fresh corn, cut from cob
1 1/2 T. minced fresh parsley
4 egg yolks, beaten
5 egg whites

Butter an 8 cup soufflé dish or casserole using about 1/2 tablespoon of the butter. Dust with 1 tablespoon cornmeal. Scald milk. Pour over 1/3 cup cornmeal in a large bowl and stir vigorously until cornmeal is softened, thickened and smooth. Stir in salt, sugar and pepper. Allow to cool to lukewarm.

Preheat oven to 425°. Melt remaining butter in skillet and sauté onions until translucent. Add corn kernels and parsley, and stir just enough to coat with butter. Beat egg yolks into cornmeal mixture, then stir in corn kernels and onions. Beat egg whites with a pinch of salt until they hold firm peaks but are not dry. Stir a fourth of the egg whites into the corn mixture, then fold in the rest. Pour into prepared dish and place in oven. Immediately lower oven temperature to 375°, and bake soufflé until puffed and golden brown, about 25 minutes. Serve at once.

DRAGON'S CORN PIE

Ted Dragon

(Serves 6)

9 inch pie crust (can be frozen)
3 eggs
1 slice bread, torn
3 T. butter, softened
1 t. sugar
1/2 t. salt
1 small onion
1 c. grated cheese
1 1/2 c. corn, fresh cut from cob or canned, but drained
1/2 c. bread crumbs
paprika

Line a 9 inch pie pan with pastry or frozen pie crust. Into a blender or food processor, put eggs, bread, butter, sugar, salt, onion, 1/2 cup of the cheese and 1 1/2 cups of corn. Cover and blend on high speed for 20 seconds. Pour into pastry shell. Top with bread crumbs and remaining grated cheese. Bake in a 450° oven for 10 minutes. Lower heat to 350° and bake for 30 minutes longer. Sprinkle paprika on top when you take it from the oven.

BAKED CORN PUDDING

Bebe Fischer

(Serves 6)

6 ears fresh corn, scrape kernels from cob to make about 4 c.
4 eggs
1 1/2 c. heavy cream
1 t. sugar
1 t. salt
pinch of white pepper
TOPPING:
1/2 c. fresh bread crumbs
2 T. butter

Beat eggs and combine with corn. Add remaining ingredients. Transfer to buttered baking dish (1 1/2 quarts). Sprinkle with bread crumbs and dot with butter. Bake 45 minutes at 325° or until puffed and crumbs are brown.

BAKED EGGPLANT

Eileen Bock

(Serves 4 to 6)

1 large eggplant
2 eggs
1 c. grated Parmesan cheese
1/2 c. olive oil
2 c. pre-made spaghetti sauce
8 oz. mozzarella cheese, sliced

Wash and slice eggplant (can be peeled, but holds better with skin). Beat eggs with 1/2 cup of grated cheese. Dip eggplant in egg mixture and fry in oil to brown on both sides. In a medium-size casserole, layer fried eggplant slices with mozzarella slices, remaining grated Parmesan cheese and sauce. Top layer should be mozzarella slices. Bake in 350° oven for 30 minutes.

DELUXE MUSHROOMS

Eileen Bock

(Serves 4 to 6)

4 T. butter
1/3 c. dry white or red wine
1 T. lemon juice
1 small onion, chopped
1 T. tomato paste
1 bay leaf, crushed
1/4 t. white pepper
1 lb. mushrooms, sliced

Put all ingredients, except mushrooms, in saucepan and simmer for 5 minutes. Add sliced mushrooms and continue to cook until mushrooms are tender. Remove mushrooms with slotted spoon from sauce. Then boil sauce and stir until it has the consistency of syrup. Return mushrooms to sauce and heat through before serving.

MAGNIFICENT MUSHROOMS

Bernadette Costanzo

(Serves 6)

4 T. butter
1 onion, finely diced
1 lb. mushrooms, sliced
salt & pepper to taste
1 t. paprika
1 t. fresh lemon juice
1 1/2 c. sour cream
6 slices Taylor ham or Canadian bacon
6 slices of toast
parsley, chopped

In large skillet, melt butter and sauté onion. Add mushrooms and sauté until tender. Add salt and pepper, paprika, lemon juice and sour cream. Do not allow sour cream to boil.

To serve, place a slice of Taylor ham on a slice of toast. Spoon mushroom mixture over and garnish with chopped parsley.

Note: This makes a very good brunch dish.

BAKED ONIONS IN SHERRY CREAM SAUCE

Kitty Mullen

(Serves 6 to 8)

2 jars small cooked onions, about 1 lb. each
1 c. light cream
1/3 c. sherry
1/2 t. salt
1/8 t. pepper
3 T. butter
1/3 c. grated cheddar cheese

Drain onions and arrange in shallow baking dish. Combine cream, sherry, salt and pepper and pour over onions. Dot with butter or margarine. Sprinkle with cheese. Cover. Bake in 350° oven for 20 minutes.

OVEN FRIED POTATOES

Z. Addie Ross

(Serves 4)

4 russet potatoes
1/4 c. corn oil
1/8 c. extra virgin olive oil
freshly ground pepper
salt to taste, optional
1 t. oregano
2 t. paprika

Wash and dry potatoes. Do not peel. In a bowl mix remaining ingredients. Slice potatoes 1/4 inch thick. Dry slices with paper towels. Place in bowl with the oil and herbs and mix well to coat all slices thoroughly. Place potato slices on a cookie sheet in a single layer. Bake in preheated 350° oven 35 to 40 minutes until potatoes have browned and are tender. Serve at once.

POTATO, ZUCCHINI AND CHEESE CASSEROLE

Robin Scheffer

(Serves 4 to 6)

1 lb. zucchini, thinly sliced
3 potatoes, peeled, & thinly sliced
2 c. grated Monterey Jack cheese
1 c. bread crumbs
1/2 c. chopped parsley
2 cloves minced garlic
3 T. olive oil
3 T. butter
salt & pepper to taste

Butter an earthenware 1 1/2 quart casserole or baking dish and layer with 1/3 the zucchini and potato slices. Sprinkle with 1/3 of the cheese, bread crumbs, parsley, garlic, salt and pepper, then drizzle with 1 tablespoon of the oil. Repeat each layer twice, drizzling each with oil. Dot top with butter and pour 1/4 cup water overall. Cover and bake in a preheated 350° oven for 1 hour.

MOTHER'S MASHED POTATO DUMPLINGS

E. Tschantre

(Makes 8 dumplings)

2 c. mashed cold potatoes
1 slice white bread, cut in 1/2 inch cubes
1/4 c. butter
2 eggs, slightly beaten
1 t. salt
1/4 t. nutmeg
1/3 c. flour, sifted

Force cold potatoes through a sieve. Add to the potatoes the eggs, salt, nutmeg, and flour. Blend well. Sauté bread cubes in butter until slightly browned and then stir into potato mixture with any remaining butter. Drop batter by the tablespoonful into 2 quarts of rapidly boiling water. Cover and heat to boiling again then lower heat to simmer for 15 minutes. DO NOT PEEK!

FORFAR BRIDIES

Marilyn Carberry

(Serves 6)

1 lb. pie pastry
salt & pepper to taste
2 whites of leeks, finely chopped
3 raw medium potatoes, diced
1/2 lb. quality hamburger
3 T. stock or water

Roll pastry thin and cut in saucer size rounds. Mix all other ingredients. Place a good spoonful on each round. Dampen pastry edges, fold over, and press well together, flute with fingers. Place on greased baking sheet, brush with egg or milk. Bake for 15 minutes at 425°, then 45 minutes at 375°.

NANNY'S SPAETZLES

Eileen Bock

(Serves 4)

3 c. flour
3 eggs
1 t. salt
1 1/2 c. milk
1 large onion, chopped
1/2 c. butter
2 c. grated Swiss cheese

Mix flour, salt and eggs. Gradually add milk until dough has an elasticity consistency. You might need more or less milk. Place a small amount of dough on a saucer and spoon off into a pot of boiling water using the tip of a teaspoon. Dip the spoon in the water each time so dough will not stick to spoon.

When the small dumpling-like morsels come to the top of the boiling water remove with a slotted utensil and place on platter. Sprinkle each layer of spaetzles generously with cheese. Continue to layer with cheese. Brown onions in butter and pour over the top of the pile of spaetzles. Serve with a large salad or cole slaw. The spaetzles are especially good if leftover and fried.

ROSEMARY ROASTED POTATOES

Charlotte Schorr

(Serves 4)

2 T. salad oil
1 T. butter or margarine
16 small potatoes, peeled, 2 lbs.
4 garlic cloves
2 t. rosemary, dried or fresh
1/2 t. salt
1/4 t. pepper

Preheat oven to 400°. Combine oil and butter or margarine in a 9 x 13 inch roasting pan. Heat in oven about 3 minutes to melt butter. Add potatoes and garlic. Sprinkle rosemary, salt and pepper over potatoes. Shake pan to coat potatoes evenly. Bake 25 to 30 minutes, shaking pan occasionally so potatoes will brown on all sides. Can also be cooked at 350° for 45 minutes to 1 hour.

DELICIOUS COMPANY POTATOES

Jeannette Bimson

(Serves 12)

2 lb. bag frozen hash browns, in cubes
1/2 c. melted butter
1 can cream of chicken soup, undiluted
1/2 c. finely chopped onion
10 oz. cheddar cheese, grated
16 oz. sour cream

Combine all ingredients together. Spread evenly in 9 x 13 inch pan. Bake 45 minutes in 350° oven.

Variation: For topping, combine 1/4 cup melted butter and 2 cups crushed corn flakes. Spread over potato mixture.

This dish works well for brunch or barbecue.

POTATO PANCAKES

Frida Santoro

(Serves 6)

6 potatoes
3 T. flour
1 egg
1 small onion
2 T. parsley
salt & pepper to taste

Grate potatoes and onion. Mince parsley. Combine all ingredients and drop by large spoonfuls in hot vegetable oil. Fry until golden brown on each side. Drain on paper towels. Serve with pot roast.

SCOTTISH POTATO SCONES

Marilyn Carberry

1/2 lb. peeled, cooked potatoes
1/2 oz. butter
1/2 t. salt
2 oz. flour, approximately

Mash hot potatoes with butter, and salt to taste. Turn out onto well floured board. Proceed to rub in as much flour as the potato will absorb, and work into a pliable dough. Roll out as thinly as possible, cut into triangles, and cook on hot griddle. After placing scones on griddle, prick all over with fork (this lets steam out and prevents toughness). Cook 3 minutes on each side. Allow to cool by wrapping in clean cloth. The scones should be eaten fresh lavishly spread with butter. Any leftovers are delicious fried with bacon.

SWEET POTATO SOUFFLÉ

Kitty Mullen

(Serves 8)

2 - No. 2 cans sweet potatoes
1 t. vanilla
1 pinch salt
1/2 c. white sugar
1/2 c. brown sugar
1 c. chopped nuts
8 oz. can crushed pineapple, drained
4 T. butter

Mash sweet potatoes well and put in a casserole. Add vanilla and salt, do not add sugar. In a saucepan add both sugars, nuts, pineapple and butter and bring to a boil. Lower heat and cook until it becomes a very thin syrup. Pour over potatoes and bake in a 350° oven for 30 to 40 minutes. Dot with marshmallows if desired.

PORTUGUESE RICE PILAF

Jean Fischer

(Serves 6)

1 large chopped onion
1 garlic clove, minced
1/4 c. butter or margarine
1 c. raw rice
2 c. chicken broth
3 celery ribs, sliced thinly
2 t. finely shredded lemon peel
1/2 t. salt
freshly ground pepper to taste
3 T. chopped parsley

Sauté onion and garlic in butter. Add rice and cook slowly until slightly translucent. Add remaining ingredients except for parsley. heat to boiling. Cover, lower heat and simmer 15 minutes. Remove lid, stir in parsley and fluff with a fork. Cover and let rest off heat for 5 to 10 minutes.

ACORN SQUASH

Maud Boylan

(Serves 4)

2 acorn squash, halved & seeds and stringy portion removed
10 t. butter
4 T. brown sugar plus a small amount more

Preheat oven to 350°. Soften 2 teaspoons of the butter and rub it on the edges and in the cavities of the squash. Sprinkle a small amount of brown sugar around the edges of the squash. Put 2 teaspoons of butter and 1 tablespoon of brown sugar in the cavity of each squash half. Bake for 45 minutes or until squash is tender.

This recipe should be made with butter. Just this once, throw cholesterol to the wind along with caution.

RATATOUILLE

Jeanine Fabrez

(Serves 8 to 10)

1 1/2 lbs. small eggplant
1 T. salt
2 medium large onions
1 large green pepper
1 sweet red pepper
2 large cloves garlic
2 1/2 lbs. fresh ripe tomatoes
1 1/2 lbs. small zucchini
9 T. olive oil
1 t. minced fresh thyme
1 t. minced fresh oregano
2 t. minced fresh basil
salt to taste
freshly ground black pepper
2 T. minced fresh parsley

Remove stems from eggplants and cut, unpeeled, into 3/4 inch dice. Place in a bowl, sprinkle with 1 tablespoon salt, weight with a plate that fits into the bowl and set aside for 30 minutes. Meanwhile, prepare remaining vegetables. Peel and thickly slice onions. Core peppers, removing all seeds and fleshly white pith, and cut peppers into slices 2 inches long and 1/4 inch wide. Finely mince the garlic. Peel, seed and coarsely chop the tomatoes. Cut stems from zucchini, and slice in half lengthwise, then into 1/2 inch slices. Set aside.

Heat 3 tablespoons oil in a large heavy skillet or shallow flameproof casserole. Sauté onions and peppers until onions become translucent. Add garlic, stirring it in pan for a few seconds, then add tomatoes. Cook, stirring, for about 3 minutes. Transfer contents of the pan to a bowl, and wipe out the pan.

Add 2 tablespoons of oil to pan and sauté zucchini over medium high heat for about 10 minutes, until tender and lightly brown. Add the zucchini to the other cooked vegetables, leaving as much of the oil as possible in the pan. Drain and rinse the eggplant and pat the pieces dry on paper towels. Add 4 tablespoons oil to pan, and sauté eggplant over medium high heat for about 10 minutes, until tender and lightly browned. Return the other vegetables to the pan and mix with the eggplant. Cook for 5 minutes. Season to taste with salt, pepper, thyme, oregano and basil. Stir in the parsley.

SQUASH, SPINACH AND BACON CASSEROLE

Nancy Nardelli

(Serves 6)

3 small yellow squash, cut into 1/2 inch slices
1 onion, sliced
1 T. butter
3 eggs
1 c. evaporated milk
1 1/2 c. cooked chopped spinach, well drained
6 slices of cooked bacon, crumbled
2 c. Swiss cheese, shredded
1 t. salt
1 dash pepper
1 dash oregano

Gently sauté squash and onion in butter until just tender. Beat eggs with evaporated milk. Combine with squash and onions and add remaining ingredients. Pour into a buttered shallow casserole. Bake uncovered for 45 minutes at 325° until set.

SPAGHETTI SQUASH WITH PARMESAN CHEESE

Martha Evans

(Serves 4 to 6)

1 large spaghetti squash
FOR EACH SERVING:
1/2 c. cooked squash
1 T. butter
1/4 t. oregano
1 t. minced parsley
1 t. minced chives or scallions
1 T. grated Parmesan cheese

Cut squash in half and scoop out seeds. Steam about 25 minutes until cooked. Pull out strands with a fork and divide into 1/2 cup servings. Toss each serving with remaining ingredients.

YELLOW SUMMER SQUASH, BAKED SLICES

Z. Addie Ross

(Serves 4)

2 medium yellow summer squash, sliced 1/4 inch thick
extra virgin olive oil
summer savory, dried
freshly grated Parmesan cheese

Preheat oven to 350°. Spray cookie sheet or jelly roll pan with vegetable spray. Place squash slices on pan in a single layer. Brush each slice with olive oil. Sprinkle slices with summer savory. Top with grated Parmesan cheese. Bake 35 minutes and serve.

BROILED TOMATOES

Jane Bimson

(Serves 4)

4 fresh Montauk tomatoes
2 t. Dijon mustard
1/4 c. bread crumbs
1 T. fresh chopped parsley
1/4 c. fresh grated Parmesan cheese
2 T. butter
salt & pepper to taste

Slice tomatoes in half. Spread each half with about 1/4 teaspoon of mustard, sprinkle with bread crumbs, parsley, cheese and seasonings. Put a dab of butter on each half and bake in a 350° oven for 15 minutes. Then place under broiler to brown.

FRIED TOMATOES, PENNSYLVANIA DUTCH STYLE

Dorothy Wenninger

(Serves 4)

4 large, firm, ripe tomatoes
3/4 c. flour
1 T. sugar
1/2 t. salt and a dash of pepper
3-4 T. butter or margarine
1 c. half & half or milk
1 T. parsley, chopped

Wash and dry tomatoes. Cut thin slice off each end and reserve (the end pieces will be used in the sauce). Cut tomatoes into thick slices. Mix flour, sugar, salt and pepper on a flat dish or waxed paper. Dip all tomato slices in the flour mixture, coating both sides thoroughly. Heat butter in a large skillet. Add tomato slices and sauté until crusty golden brown, turning carefully with spatula. This will take about 8 to 10 minutes. Remove all slices except the end ones. Arrange on a warm platter.

Sprinkle a little of the dipping flour into the skillet, adding a bit more butter if dry, and stir a minute. Add the half and half and simmer gently, incorporating all the browned bits and tomato pulp into the sauce. When sauce is thickened, remove the tomato skins which will have cooked away from the pulp. Taste and adjust seasonings. Pour over tomatoes, garnish with parsley, and serve.

SCALLOPED TOMATOES

Ann Condon

(Serves 6)

1 onion, chopped
1/4 c. butter
1 1/4 c. dry stuffing mix
1/4 c. brown sugar
1 T. chopped parsley
1 can chopped tomatoes, 1 lb. 13 oz. size

Sauté onion in butter. Add stuffing mix, sugar, parsley and tomatoes, including juice. Transfer to shallow buttered baking dish and bake 45 minutes at 350°.

INDIAN GREEN PEPPER AND ZUCCHINI

Silvia Habib

(Serves 4)

4 small zucchini, about 6 to 7 inches long
1 large green pepper
8 scallions
1 small clove garlic, minced
2 T. butter
1/2 t. turmeric
1/2 t. ground coriander
1/2 t. salt
freshly ground pepper
1/4 of a lemon

Peel zucchini with vegetable peeler, leaving a few narrow strips of peel for color. Slice into 1/2 inch circles. Cut pepper into thin strips. Cut scallions into 1/4 inch slices, including some of the green tops. Combine all ingredients except lemon, and sauté in butter until vegetables are just tender. Just before serving, squeeze lemon over vegetables.

Add your own recipes here...

Add your own recipes here...

B. Friedman
Grape

GRILLED BLUEFISH

R and R Wicklein

(Serves 4 to 5)

2 lbs. bluefish fillets
1/4 c. vegetable oil
1/4 c. soy sauce
2 T. white wine
2 T. lemon juice
freshly ground pepper to taste
4 T. toasted sesame seeds
2 T. chopped scallions

Place fish fillets in a glass dish. Combine rest of ingredients and pour over fish. Marinate 20 minutes. Grill fillets, skin side down, over very hot coals for about 5 minutes, basting occasionally. Turn fish. Baste and grill about 5 minutes on other side or until fish flakes easily.

FAR EAST FLOUNDER

Jean Fischer

(Serves 4)

4 large fillets flounder or 8 small fillets
3 T. light soy sauce
1 T. sugar
1 clove garlic, minced
1 t. minced fresh ginger
1 T. lemon juice
3 T. sesame oil, plain vegetable oil can be substituted
3 T. toasted sesame seeds
2 scallions, thinly sliced

Marinate the fillets in soy sauce, sugar, garlic, ginger, lemon juice and oil for several hours. Place fillets on oiled foil on broiler pan. Place close to broiler and broil about 5 minutes or until fillets are nicely brown and opaque. Cooking time will depend on thickness of fish. Do not overcook. Baste a few times during broiling. Garnish with sesame seeds and scallions.

Any fish fillets lend themselves to this recipe. Weak fish and sea bass are especially good.

GRILLED TUNA STEAKS

Dr. L.C. Abelson

(Serves 6)

6 fresh tuna steaks
MARINADE:
1 c. mayonnaise
juice of 2 lemons
1/4 c. soy sauce
6 pats of butter
6 lemon wedges

Whisk mayonnaise, lemon juice and soy sauce together until all ingredients are well blended. Marinate tuna steaks for about 2 hours in a glass or ceramic bowl, not metal. Measure tuna at thickest part and grill 8 to 10 minutes per inch over hot charcoal. Baste frequently with marinade. To serve, top each tuna steak with a pat of butter and a lemon wedge.

A NON-RECIPE FOR A VERY FINE MONTAUK DINNER

W. (Weasel) Maloney

You will need:
Sunshine and a low tide
A garden or access to one
A couple of secret places
(You could go out and buy all the
stuff, of course, but it won't
taste nearly as good)

Step 1: Catch some mussels. This is eminently doable in Montauk, but no one will tell you where. You don't need a permit for the ocean side, check regulations for the bay. Mussels put up a good fight, but a garden weeder helps pry them off the rocks. You know you have enough when the bucket gets heavy, your back hurts, your nose is sunburned and your fingernails are shredded.

Step 2: Clean the mussels by removing the hairy beard. Pliers help. Rinse well and steam in a big covered pot with a small amount of water. If it boils over, you have too much water. Pour some out and continue until the mussels just open.

Step 3: Shuck the mussels. This job is made a lot easier with the help of a small dish of melted butter. Save a cup of the broth, but not the bottom cup, which is full of sand.

Step 4: (Linguine with mussels and basil sauce) How much you cook will depend on how many people you're feeding and how many mussels you have. In a small pan, melt a stick of butter with some garlic. Remove the garlic. Add some olive oil, white wine, broth and a good amount of homegrown basil, shredded small. Add some parsley and oregano from your garden and cook over medium heat while the linguine water comes to a boil, check directions on box to time the pasta. At this point you either have to know what you're doing or just act on the assumption that everyone likes pasta and butter, and go from there. If it doesn't look like enough sauce, add more butter and wine, or whatever you think. Put the mussels in the sauce when the linguine goes in the water and heat through.

Step 5: Serve with grated cheese, garlic bread, and a salad from your garden with warm cherry tomatoes. Or you could get rid of a zucchini by sautéing it in butter with some onions, tomatoes and mushrooms, all sliced. Don't pick local mushrooms unless you know what you're doing. Cook and stir until everything is almost limp.

Step 6: (Dessert) If you're really fond of your guests, go picking blueberries or blackberries. Again, no one is going to tell you where to gather them, but there are lots of places in Montauk. Beware of ticks, prickers, and hungry, small children. Serve with heavy cream and pride.

BEACH BAKED BLACKFISH

Captain Alan Iscoe

(Serves 4 to 6)

4-6 lb. blackfish
tomatoes
onions
salt & pepper

Remove head and clean. Do not skin. Wash cavity carefully and overstuff with sliced tomatoes and onions. Season with salt and pepper and wrap securely with foil. Place on wood or charcoal fire about 10 minutes each side. Fish is done when skin lifts off body and fish flakes easily with fork.

While apparently simple to prepare, taste is superb and fun for a beach picnic or outdoor barbecue.

BAKED FISH WITH CLAMS

Sibyl Tuma

5 lb. bass or cod, scaled & gutted
2 cloves garlic
butter as desired
1/2 c. white wine
1/2 c. lemon juice
1 1/2 dozen cherrystone clams, unopened
2 T. olive oil
parsley flakes

Spread oil on bottom of baking pan. Make small slits in fish. Insert tiny pieces of butter and garlic in slits. Lay fish flat in pan. Pour wine and lemon juice over fish. Set oven to 350°. Bake for about 20 minutes, basting frequently with juice. Lay clams around fish and on top. Cook for approximately 20 minutes longer or until clams are open, basting juices over all. Serve on platter with parsley sprinkled over fish.

BLUEFISH CAKES

Roberta Wicklein

(Serves 6)

1 large fish, cooked & deboned, you'll need about 1 1/2 lbs. of cooked fish
3 medium potatoes, mashed
1 large onion, chopped
2 eggs, lightly beaten
1 c. Matzo meal
salt & pepper to taste

Flake fish. Place in bowl with other ingredients and mix well. Shape into balls and deep fry.

COD FILLETS IN BAKING DISH

Charlotte Schorr

(Serves 2 to 3)

1 lb. cod fillets
1 small onion, sliced fine
1/2 lb. mushrooms sliced thin
1 T. bread crumbs
1 T. grated Parmesan cheese
2 T. dry white wine
3-4 T. melted butter
salt & pepper

Grease baking dish. Place onions in bottom of baking dish, cover with mushrooms and place fish on mushrooms. Sprinkle with salt and pepper, bread crumbs, cheese, wine and melted butter and bake in 375° oven for 30 minutes or so. Serve garnished with lemon quarters.

FISH A LA CLEMENZ

Phyllis Clemenz

(Serves 2)

2 fillets of mild, firm fleshed fish, such as flounder, cod, etc.
olive oil
lemon juice
2 slices any easy melting cheese such as Muenster, mozzarella, etc.
About 2 T. white wine, if desired
ground pepper
dill

Coat bottom of non-stick skillet with generous portion of olive oil (n.b. you can substitute butter or margarine for the oil). Heat. Put fillets into hot olive oil and cook briefly on one side until cooked but not browned. Turn fillets and cover each with a slice of cheese. Sprinkle with lemon juice, dill and pepper and white wine, if desired. Cover and cook for about 5 minutes or until fish flakes with fork. The oil and juice and cheese and wine make an instant sauce. Serve at once.

OLD SALT FISH FILLETS

Bernadette Costanzo

(Serves 6)

6 flounder fillets or similar fish
4 T. melted butter
2 c. crushed Ritz crackers

Dip fillets in butter, then coat with crackers. Bake at 500° for 5 to 10 minutes or until fish is done.

MONTAUK FLOUNDER-SLIGHTLY FRENCHIFIED

Bettie Duryea

(Serves 2 to 3)

1 large flounder
4 T. butter
1/4 c. water
1/2 c. white wine
1 T. lemon juice
1 clove garlic
1 T. minced chives
1 t. minced parsley
1 T. minced shallots
1/2 c. chopped mushrooms
1/2 c. almonds, slivered
1/2 c. fine bread crumbs
1 T. white wine vinegar

All Montauk has an antique fish dish. It probably involves flounders. The Montauk Indians cooked flounders too, but they did not do it according to the following recipe.

Split, gut and trim fish, removing head and tail. Rinse and pat dry, or fillet fish. Melt 2 tablespoons of butter, in it sauté the chives, parsley, shallots, garlic and mushrooms. Add 1/4 cup of wine and water, lemon juice and vinegar. Simmer until mixture is reduced one half in volume. Put 1/2 the sauce in shallow baking dish, lay in flounder and cover with remaining sauce. Pour over the remaining wine, melted butter and sprinkle with bread crumbs. Bake 20 to 30 minutes in 325° oven. Add almonds and brown lightly under broiler.

P.S. Don't try this recipe if you have lingered at the beach too long. It requires a bit of time and tender care.

FLOUNDER WITH TOMATO-BASIL SAUCE

Catherine Carney

(Serves 6)

6 serving size fillets of flounder or fluke
3 tomatoes, peeled & chopped
1 clove garlic, minced
1 onion, minced
1 T. minced fresh basil
salt, pepper
butter

Sauté onion and garlic in a big lump of butter until soft. Stir in tomatoes and remaining ingredients. Taste for seasoning and cook gently until combined and tomato is soft. Reserve.

Pat flounder with flour and sauté in butter until golden on both sides. Spoon tomato sauce over each fillet and garnish with lemon.

FILLET OF FLOUNDER WITH LEMON AND CAPER SAUCE

Jean Fischer

(Serves 6)

6 cherry tomatoes
6 slices lemon
6 flounder or fluke fillets
flour
salt & pepper
6 T. butter
2 T. white wine or dry vermouth
2 T. lemon juice, fresh, not fake
2 T. capers
2 T. minced parsley

Slice each cherry tomato into quarters, almost, but not quite, through the bottom skin. Press open like a star and put on top of lemon slice. Put aside. This is the garnish.

Pat each fillet with flour, season with salt and pepper. Melt 2 tablespoons of butter in a large skillet and quickly sauté the fillets until golden brown on each side. Remove to heated serving platter. Deglaze skillet with the white wine. Swirl in the rest of the butter and add lemon juice and capers. Pour over fillets, sprinkle with parsley and top each fillet with the cherry-lemon garnish.

The fish from Montauk waters are so delicious they need nothing more than a quick broil or sauté and a squirt of lemon. However, if you have guests and want to be a bit more elegant, try this.

FIREHOUSE FISH

Fireman Wicklein

(Serves 6 to 8 hungry firemen)

4-5 fish, filleted
1 large onion, chopped
1 can Campbell's cream of mushroom soup
8 oz. sour cream
1/2 lb. cheddar cheese, shredded

Layer fillets in bottom of glass baking dish. Spread onions over fish. Mix soup and sour cream together and spread over onions. Sprinkle cheese over all. Bake for 20 to 25 minutes at 325°. Serve over bed of rice.

Blue fish is especially good. Extra onion may be added if desired.

PAN FRIED SQUID

Irma Hafeker

Clean squid (quantity will depend on how many people you are serving) and cut them lengthwise. With a sharp knife make shallow slits in a diamond design across each piece to prevent curling. Heat an iron pan and -- without any oil or other fat -- fry the squid pieces, pressing them down and turning them frequently, until they are a little burnt. (OPEN YOUR WINDOWS, CLOSE KITCHEN DOOR, AND LET THE FRESH MONTAUK AIR BREEZE THROUGH THE FOG.) Serve with Aioli sauce (garlic mayonnaise) or IF YOU DARE with:

Garlic/Olive Oil Sauce, made by squashing with a wooden spoon loads of finely chopped garlic and salt and lemon juice, then adding olive oil in a stream. Put this into a jar. It will keep for weeks, and can also be used as a salad dressing. You can also use it in frying mushrooms (a bit of fresh parsley should be added as a finishing touch) or tuna fish (add some oregano). For the latter two purposes, pour the oil from the jar (the garlic will have sunk to the bottom) and fry the mushrooms or tuna. Towards the end of the frying, spoon some garlic over the pan, as otherwise the garlic will burn before the dish is done.

IRMA'S FAR EASTERN MONTAUK SQUID CURRY

Irma Hafeker

(Serves 3 to 4)

1 3/4 c. coconut milk, not sweetened
1 medium onion, chopped finely
2 cloves garlic, chopped finely
1 t. fresh ginger, grated finely
1 t. salt
1 t. crushed red chili peppers, amount can be reduced to taste
1 t. shrimp or anchovy paste
4 Brazil nuts, grated
1 t. lemon rind, grated
1 lb. cleaned squid
1 t. sugar
1 t. lemon juice
additional salt if desired

Combine first 9 ingredients in a saucepan and simmer, uncovered, until thickened, stirring occasionally. Cut squid lengthwise into bite-size pieces and add to saucepan. Simmer for 5 to 6 minutes. Add sugar, lemon juice and salt if desired. Serve hot with steamed rice and a vegetable of your choice.

Purists may want to substitute one stalk of finely sliced lemon grass for the lemon rind, and tamarind liquid for the lemon juice.

Shrimp or crab may be substituted for the squid.

Coconut Milk: Remove white meat from fresh coconut. Cut in 1/2 inch pieces. Process in blender or food processor with hot water to barely cover. Drain into bowl and press milky liquid from pureed coconut meat. Discard meat. If not using immediately, cover coconut milk and refrigerate.

VIETNAMESE SWEET AND SOUR FISH

Lil Safir

(Serves 4)

1 clove garlic, chopped
1 onion, cut into thin lengthwise strips
2 scallions, cut into 2 inch lengths
1 large carrot, peeled & sliced lengthwise with vegetable peeler
1 tomato, cut into eight wedges
2 T. soy sauce
4 t. fish sauce
4 T. sugar
2 T. vinegar
1/4 c. and 1 T. cornstarch
sprinkling of ground black pepper
3/4 c. water
3/4 c. vegetable oil
1 to 1 1/4 lbs. fish fillets

Put the first 5 ingredients, all the vegetables, in separate piles on a platter. Combine soy sauce, fish sauce, sugar, vinegar, 1 tablespoon of cornstarch, black pepper and water in a bowl. Heat oil in 10 inch frying pan. Spread 1/4 cup of cornstarch on a sheet of wax paper and coat the fish fillets completely. Place in frying pan with hot oil and fry until brown on both sides, 5 to 8 minutes. Remove from pan and set aside on warm platter.

Remove all but 2 tablespoons of oil from pan. Turn heat on high and add garlic, stir for a few seconds and add onion. Stir again and add remaining vegetables and cook for an additional minute. Re-stir the sauce mixture and pour it into the pan. Cook and stir for about 3 more minutes and pour over the fish.

Serve with rice. Enjoy!

Note: Fish Sauce: Called nuoc mam, Thai fish sauce can be purchased at oriental groceries.

CLAM PIE

Francis Lester

(Serves 6)

1 qt. hard clams, chopped, reserve clam juice
6 small potatoes, diced
2 medium onions, chopped
1/4 lb. butter
1 small pkg. pie crust mix or your own favorite pie crust recipe

Combine clams, enough clam juice to cover, potatoes and onions in medium-sized pot and cook for a half hour. Place cooked mixture in a 9 x 13 inch baking pan. Put pats of butter over mixture then add salt and pepper to taste. Prepare pie crust and roll into rectangle to cover pan. Bake in a 375° oven for about a half hour or 45 minutes until brown.

SOFT CLAM PIE

Sandy Vorpahl

(Serves 2 to 3)

2 slices bacon
1 small onion
2 large potatoes, peeled
1 pt. soft clams, black in bellies removed if you like
butter or margarine
pastry for 9-inch two-crust pie

Grind the bacon, onion and potatoes. Grind the rims and necks of soft clams and add to mixture. Add bellies whole. Put in a 9 inch pan lined with crust. Dot with the butter. Put on the top crust and make slits in it to allow steam to escape. Bake in a 350° oven for 40 to 60 minutes or until crust is golden brown.

CLAMS IN WHITE WINE

Paulette Phillippe

(Serves 8)

2 medium onions, chopped
3 cloves garlic, minced
2 sticks butter
1/4 c. olive oil
1 qt. white wine (Chablis)
1 qt. water
1 c. chopped parsley
1 t. cracked pepper
1 1/2 c. sour cream
8 dozen clams

Cook onion and garlic in oil and butter slowly, don't brown. Mix in sour cream and then add the rest of the ingredients. Bring to a boil and cook slowly for a half hour. When ready to use, bring to boil. Add 8 dozen clams and steam until open. Serve with French bread.

CLAM FRITTERS

Francis Lester

(Serves 6)

1 qt. hard clams
1 minced onion
1 egg
2 T. flour

Take out black in bellies of clams and discard. Wash clams and let dry. Then grind. To clams add onion, egg, and flour and mix. Add more flour if necessary to hold mixture together in patties. Fry patties, or fritters, until lightly brown.

BALI CRAB MEAT DISH

Irma Hafeker

(Serves 6 to 8)

6-7 large shallots, sliced
butter & olive oil
1 c. cooked pork, finely shredded
1 c. cooked shrimp, cut into small pieces
2 c. firmly packed, cooked, cleaned shredded crab meat
2 1/2 c. finely shredded Chinese cabbage
1/2 c. finely shredded carrots
3/4 c. finely cut scallions, green tips only
1 or more seeded hot red chili, chopped
1/4 c. finely chopped fresh coriander, substitute parsley if you must

Roast shallots in butter until dark brown and crispy. Place on paper towels and reserve. Cook quickly pork and shrimp in 2 tablespoons each olive oil and butter. On high heat, stir fry quickly the remaining ingredients being careful not to let cabbage render water. Place in deep bowl, seasoning with salt to taste. Sprinkle toasted shallots on top.

Accompany with toast triangles or, preferably, deep fried krupuks (available in oriental specialty shops).

SELAMAT MAKAN! (Bon Appetit)

CRAB CAKES

Leda Maher

(Serves 4)

1 lb. lump crab meat
1 egg
1/3 c. mayonnaise
1/3 c. prepared horseradish
1 t. Worcestershire sauce
dash of Tabasco
2/3 c. fresh bread crumbs
1/3 c. chopped onions
1/2 t. oil
1 t. salt, optional
twist of fresh ground pepper
2 T. butter
2 T. oil

Pick over crab meat, discard cartilage. Beat egg with mayonnaise. Drain horseradish and add to mayonnaise with Worcestershire, Tabasco, 1/3 cup bread crumbs, salt and pepper. Sauté onion lightly in 1 teaspoon of oil. Fold crab meat and onions into mayonnaise mixture and form 6 flat cakes. Dip them in remaining 1/3 cup of bread crumbs. Refrigerate until ready to cook.

Heat butter and oil in skillet and brown cakes for 5 minutes on each side. Serve with tartar sauce or mustard.

CRAB SUPREME

Lois Thatcher

(Serves 4)

1/2 c. chopped onion
1/2 c. chopped green pepper
1/4 c. butter or margarine
1/4 c. flour
1 t. dry mustard
1/2 t. salt
1 1/2 c. milk
4 oz. shredded American cheese
3/4 c. mild taco sauce
1/2 lb. crab meat, fresh or frozen

Sauté onion and pepper in butter. Blend in flour, mustard and salt. Cook on low 1 minute. Add milk and cook until thickened, stirring. Add cheese and stir until melted. Add taco sauce and crab. Heat thoroughly. Serve in patty shells or on toast points.

LOBSTER NEWBURG - A GOURMET'S DELIGHT

Bettie Buryea

(Serves 6)

1/2 lb. butter
4 c. lobster meat, bite size. If available, all lobster coral, red substance found in female lobsters, and
3 t. green substance, tomalley, found in upper part of body
2 t. paprika
freshly ground pepper & salt
1 t. nutmeg
3 egg yolks & 2 whole eggs, or 4 additional egg yolks, room temperature
2 c. heavy cream
1/2 c. dry sherry or 1/3 c. scotch. The latter gives a distinctly different taste, less sweet and I use it if the buffet menu includes a sweet meat such as glazed ham

Melt butter in double boiler, add lobster and heat 5 minutes. Add spices, cook 2 more minutes. Beat together eggs and cream. Add slowly to lobster and stir until mixture is hot, but do not boil. The idea is to prevent lobster meat from toughening from over cooking and the egg/cream mixture from separating by keeping heat low. Add sherry or scotch. Serve at once with rice, pastry shells or pasta.

P.S. Really the only tricks for a good Newburg are low heat and fresh meat. If you want to be really daring, try it in a skillet. If it doesn't separate, you are a cordon bleu chef. Of course, this same procedure can be applied to more mundane seafood.

SHRIMP CURRY WITH AVOCADO

Eileen Bock

(Serves 4)

2 T. butter
1 medium onion, chopped
2 garlic cloves, crushed
1 Granny Smith apple, cored & coarsely chopped
1 c. sliced mushrooms
1/2 c. raisins
1 t. curry powder
1 c. chicken broth or stock
1 lb. shrimp, cleaned & shelled
1/2 c. yogurt or sour cream
1 T. cornstarch or arrowroot
2 avocados, halved & seeded

Melt butter in medium saucepan. Sauté onions, garlic, apple, mushrooms and raisins until onions are transparent. Mix in curry. Add broth and simmer for 15 minutes. Add raw shrimp and cook for 3 minutes or until shrimp turn pink. Add yogurt and thicken with cornstarch or arrowroot. On each plate, place a bed of rice and put on it an avocado half. Spoon shrimp mixture over each avocado half.

MY FAVORITE SHRIMP

Jean Fischer

(Serves 4)

1 1/2 lb. raw shrimp, shelled & deveined or 6 large shrimp per serving
1 large carrot, shredded
1 large onion, minced
1 T. chopped chives
4 T. butter
2 T. brandy
1 c. dry white wine
1 T. tomato paste
salt & pepper
2 T. butter
2 T. chopped parsley

Sauté onion and carrot in butter until tender. Add chives and shrimp. Stir gently until shrimp are just turning pink. Add brandy, let it warm and then ignite with match. Let burn a minute or two. Add wine, tomato paste and dash of salt and pepper. Simmer a few minutes until shrimp are cooked, about 3 minutes. Remove shrimp. Quickly reduce sauce to half. Enrich with butter. Pour over shrimp and sprinkle with parsley.

SHRIMP AND CHEESE QUICHE

Roberta Wicklein

(Serves 4)

9 inch crust, unbaked
6 slices bacon
1 1/2 c. diced small, Swiss cheese
1 c. diced small, Gruyere cheese
1 c. heavy cream
1/2 t. dry mustard
4 eggs
1/2 lb. shrimp, cleaned & deveined
paprika
parsley for garnish

Chop shrimp in small pieces. Mix all ingredients except paprika and parsley. Fill pie shell, sprinkling paprika and parsley on top. Bake in 400° oven for 35 minutes, or until knife inserted comes out clean.

SHRIMP FRA DIAVOLO

Helen L. Morton

(Serves 4)

1/3 c. olive oil
2 garlic cloves, minced
1 medium onion, minced
35 oz. can crushed tomatoes
2 T. chopped parsley
1 T. oregano
1 T. basil
1/4 t. red pepper flakes
1 1/2 t. salt
1 lb. large shrimp, shelled & deveined
16 mussels, scrubbed & debearded
12 little neck clams, scrubbed
1 lb. linguine

Sauté garlic and onion in olive oil, 2 to 3 minutes. Add remaining ingredients, except for seafood and linguine. Simmer for 1 hour. Add mussels and clams. When mussels and clams start of open, add shrimp and cook 5 minutes. Serve over cooked linguine.

SHRIMP YUMMY

Rudy Wicklein

(Serves 6)

24 large shrimp, shelled & deveined
1/2 lb. chopped bacon
1 large bottle Russian or Thousand Island salad dressing
1 fresh loaf French bread, sliced

Fry bacon bits until crisp. Remove from pan and sauté shrimp in bacon fat, don't overcook. When shrimp are done, 4 to 5 minutes depending on how many, pour in salad dressing and return bacon bits and bring to a simmer. Pour all over a piece of French bread. Serve immediately.

ELEGANT SEAFOOD CRÊPES

Roberta Wicklein

(Serves 4)

3 T. butter or margarine
3 T. flour
2 T. chopped chives
1/8 t. salt
1 1/3 c. milk
3 T. sherry
7 oz. pkg. frozen crab meat, drained & flaked (or fresh)
10 oz. pkg. frozen shrimp, thawed & drained (or fresh)
1 can Campbell's cream of shrimp soup
8 crêpes

Melt butter in medium size saucepan. Blend flour, chives and salt into butter. Gradually add milk and sherry, cook over medium heat, stirring constantly until thickened. Add crab meat and shrimp. Cook over low heat, stirring occasionally, until heated thoroughly. Spread about 1/4 cup filling across center of each crêpe and roll up. Place in 13 x 9 inch baking dish. Spoon remaining filling and soup down center of crêpes. Bake in preheated 350° oven 8 to 10 minutes.

SEAFOOD CASSEROLE

Mildred Davis

(Serves 6)

1 small, 5-6 oz., pkg. noodles
1/2 lb. mushrooms, sliced
3 T. butter
6-7 oz. each cooked lobster, shrimp & crab meat (canned may be substituted)
1 medium green pepper, cut up
1 can pimientos
2 1/2 T. flour
2 c. milk
salt, pepper & paprika to taste
1/4 lb. cheddar cheese, grated

Cook and drain noodles. Sauté mushrooms in 1 tablespoon butter. Mix mushrooms and noodles with seafood, green pepper and pimientos. Place in 2 quart covered casserole.

Make white sauce: Melt 2 tablespoons butter. Gradually stir in the flour and stir until smooth. Slowly add milk, stirring constantly to prevent lumping. Bring to a simmer. Add salt, pepper, paprika and cheese. Stir until cheese is melted. Mixture should remain smooth.

Stir sauce over noodle/fish mixture. Bake in 350° oven for 1 hour, covered. Cover may be removed for last 15 minutes of baking.

SCALLOP STEW

Stephanie Krusa

(Serves 4 to 6)

2 or 3 large potatoes, peeled & sliced
3 T. butter
1/4 c. milk
1-2 lbs. scallops, preferably bay scallops
1 1/2 c. milk or half & half
parsley
dab of butter
salt & pepper to taste
sage

Boil potatoes until soft and drain. In skillet, melt butter on low heat. Add the 1/4 cup of milk and scallops. Gently simmer and turn until they turn white and give up their broth. Add potatoes, and the 1 1/2 cups of milk. For a richer stew, use half and half. Heat, but never boil. Garnish with parsley, dab of butter, salt and pepper and a dash of sage.

VARIATIONS: 1. Sauté small onion, chopped, in melted butter before adding milk and scallops.

2. Sauté small onion, chopped, and mushrooms in melted butter before adding milk and scallops.

3. When finished add any leftover vegetables compatible with sweetness of scallops. Example: Corn, cauliflower, peas, broccoli, squash or carrots.

MONTAUK PAELLA

Suzanne Koch Gosman

(Serves 6)

1 chicken cut in 8 pieces
1 lb. Italian or other sausage
3 T. olive oil
1 T. chopped garlic
1 large onion, chopped
1 large can plum tomatoes, chopped, use liquid
2 cans chicken broth
1 c. white wine
1/2 t. thyme
1 t. red pepper flakes
1 c. white or brown rice

Use any or all of the followingshellfish:
12 hard shell clams, washed
1 lb. mussels, washed & debearded
1 1/2 lbs. lobster, cut up
1 lb. shrimp, cleaned

OPTIONS:
1 can sweet corn
1 can artichoke hearts
1 lb. mushrooms
1 small can black olives
anything else you can think of: green beans, peas, cauliflower

Brown chicken and sausage in olive oil and remove from pan. Lightly sauté garlic and onion in drippings. Add tomatoes, broth, wine and spices to pan and bring to a boil. Add rice and boil for 10 minutes. Return chicken and sausage to the rice mixture, cover closely and cook 35 minutes over low flame. Add shellfish and cook about 10 minutes more, or until the shellfish has opened. Serve in the dish in which it was cooked, along with a green salad. Or, after bringing rice mixture to the boil, transfer it to a covered casserole, add chicken and sausage and bake in a 325° oven for 30 to 40 minutes, then add shellfish as indicated above.

Variations are endless: For example, you can omit the rice and provide lots of French bread for dipping. This is a basic recipe which should be used creatively with whatever is seasonal in Montauk. I use a chicken base, but one could use fish and fish broth or beef and beef broth, use red wine, or whatever, the guidelines are the same.

Bon Appetit!

BOUILLABAISSE-NEW ORLEANS STYLE

Ada Giganti

(Serves 4)

2 lbs. hot Italian sausage
1/2 c. fresh basil & parsley, combined
1 medium onion, sliced
olive oil
1 t. salt
2 bay leaves
3 cloves garlic, minced
1/2 lb. mussels
1 dozen little neck clams
2 baby lobsters
4 large shrimp
1/2 lb. scallops
1 can whole tomatoes

Sauté sausage in oil with onion and garlic until onion is transparent. Add basil, parsley, salt, bay leaves and tomatoes. Add all seafood. Cook approximately 12 minutes until shellfish open. Discard bay leaves. Serve over pasta or in tureen as appetizer.

OYSTER OR MUSSEL STEW

Stephanie Krusa

(Serves 4)

1 c. dry white wine
1 garlic clove, minced
several sprigs fresh dill
1/4 c. chopped parsley
1 lb. shucked oysters & their liquor or about 3 lbs. mussels in their shells
1/4 c. minced shallots or onions
6-8 new potatoes, scrubbed but unpeeled, sliced or diced, or little red potatoes
3/4 t. dry mustard
1 c. plain yogurt
1 bay leaf
1 bottle clam juice, if necessary
salt & freshly ground pepper to taste
chopped chives
lump of butter

Simmer wine, garlic, dill and half the parsley a few minutes. Bring to a bare boil. Add oysters, lower heat and cook until oysters are curled and plump, about 2 minutes. (If using mussels, cook until shells open. Remove mussels and discard shells, reserving meat and straining broth.) Remove oysters and reserve. Measure broth. If over 2 cups, reserve excess. If under, add clam broth to make 2 cups. Sauté minced shallots (or onions).

Add shallots, bay leaf and potatoes to broth in pan. Cover and cook until potatoes are soft. Lower heat. Thoroughly mix mustard and yogurt and add to pan. Add oysters or mussels. Keep on lowest heat. Add salt and pepper and add or adjust liquid to taste. Add mushrooms if desired. Remove bay leaf before serving. Serve with remaining minced parsley, chives and a lump of butter to garnish each serving.

Substitute: Cream can be substituted for yogurt.

ROAST LONG ISLAND DUCK WITH BEACH PLUM SAUCE

Virginia McGartener

(Serves 4)

5 lb. duck
salt & freshly ground pepper
white wine or stock
3 c. beach plums, washed & stems removed
1/2 c. sugar
juice of 1/2 lemon & water to make 1/2 c. liquid
2 t. cornstarch
2 T. water
1 T. creme de cassis, plum liqueur or brandy, optional

Preheat oven to 425°. Wash and dry duck. Rub cavity generously with salt and pepper. Prick skin all over to allow fat to drain. Roast on a rack in a shallow pan for 15 minutes. Reduce heat to 350° and continue roasting for about 1 3/4 hours or until internal temperature is 180°. During roasting period, remove rendered fat frequently and baste every 20 to 30 minutes with white wine or stock.

Meanwhile, make the beach plum sauce: Pit the plums and chop rather finely. Combine with sugar and lemon juice in a sauce pan. Cover and simmer until plums are soft, 8 to 10 minutes. Sauce should be on the tart side. Taste and add sugar or lemon juice as necessary. Dissolve cornstarch in water and add to fruit. Cook about 3 minutes until slightly thickened. Remove from heat and add liqueur if you like. Reserve half this sauce to be served separately with the duck. Use the other half as follows:

When duck is tender, brown and crispy, remove to a platter and let rest for 15 minutes. Pour off all the fat in the roasting pan and swirl in 1 cup of white wine or stock. Simmer, scraping all brown bits from bottom and sides of roasting pan. When liquid is reduced by half, add one half of the beach plum sauce to pan and continue to cook until well blended. Pour over duck. Serve remaining sauce on the side to be added as desired. A wild rice pilaf is especially nice with this.

Note on beach plums: It is difficult to be definitive on the amount of sugar that will be required in recipes using beach plums. Their sweetness varies from year to year. Also, the riper they are, the sweeter they become, so a lot depends on when you find and gather your treasures. The best advice is to start on the low side of the sugar requirements and keep adding until it tastes just right.

ROAST CORNISH HENS

Virginia Merrill

(Serves 6)

6 cornish hens, one per serving
1/4 c. white wine
3 T. butter or margarine
1 T. rosemary
salt & pepper to taste
6 large sprigs parsley

Preheat oven to 350°. Rub cavities of hens with rosemary. Melt butter, add wine and salt and pepper. Place hens on a rack in a shallow pan and roast for about 1 hour. Baste frequently with the butter mixture. Hens are done when golden brown and juices run clear when leg is pierced with tip of a sharp knife.

Remove from oven when done and let rest 10 minutes, loosely covered with foil. Arrange on serving platter. Pour pan juices over hens and garnish each one with a big sprig of parsley. Accompany with cranberry stuffing balls (see recipe), surrounding the hens.

If small individual cornish hens are not available, you can use the larger 1 1/2 to 1 3/4 pound birds which seem to be more popular in the markets now. Allow 1 bird per 2 people and increase roasting time 15 to 20 minutes.

CHICKEN CHEESE ROLLS

Marge Munn

(Serves 6)

3 boneless chicken breasts
8 oz. whipped cream cheese & chives
1 T. butter
6 slices bacon

Place split breasts between waxed paper and pound to 1/2 inch thickness. Spread each breast with about 3 tablespoons cheese and dot with 1/2 teaspoon butter. Roll each breast and wrap 1 slice of bacon around each roll. Place seam side down in shallow baking tray. Bake on top rack in 400° oven for 40 minutes or until tender. Broil 5 minutes until bacon crisps and golden on all sides.

CHINESE CHICKEN WITH OYSTER SAUCE

Ann Hagony

(Serves 4)

1 lb. boneless chicken breast
2 t. sesame seeds
1 bunch broccoli
1 large red pepper
3 green scallions
1 T. ginger
2 large cloves garlic
1/2 c. straw mushrooms or 1/2 c. sliced fresh mushrooms
1/2 c. baby corn
Mix 1 T. sesame oil with 1/2 c. vegetable oil

OYSTER SAUCE MIXTURE:

1/2 c. oyster sauce
1/2 c. water
3 T. cornstarch

Cut chicken into bite size pieces, add 2 teaspoons sesame seeds and 2 tablespoons oyster sauce mixture. Mix well, put aside. Cut broccoli and pepper into even sizes. Dice scallions, chop ginger fine, mince garlic. Heat wok or large deep fry pan. Add 1/4 cup of mixed oils. Add scallions, garlic and ginger when oil is hot. Stir quickly. When slightly brown, add broccoli and pepper, cook until soft, adding a few tablespoons of oyster sauce mixture around side of wok. If using fresh mushrooms add shortly after broccoli and pepper. Add baby corn and straw mushrooms, cover for a few minutes, then mix thoroughly.

Remove vegetables from wok when cooked. Add rest of oil mixture. Heat until very hot, then add chicken. If oil is very hot chicken will sear, which is great. When chicken is about done, 3 minutes, add vegetables and remaining oyster sauce mixture. Stir, add water if sauce is too thick, 1 tablespoon at a time. Serve over rice.

GALLANT KNIGHT CHICKEN

Ada Giganti

(Serves 6 to 8)

6 halved boneless chicken breasts
2 T. sweet basil
1/4 lb. butter
1 c. dry white wine
12 slices mozzarella cheese
1 small can mushrooms or 1/4 lb. fresh sliced

Place chicken in shallow baking pan. Sprinkle with sweet basil. Dot chicken with butter and place in a preheated 375° oven. Bake until brown then remove and add mushrooms and wine. Put back in oven after reducing heat to 325°. Bake for 15 minutes. Remove from oven and place sliced cheese on top of each chicken breast. Return to oven until cheese is melted.

AMY'S CHICKEN BREASTS WITH MUSHROOMS

Lorraine Bates

(Serves 4)

2 whole chicken breasts, boned
2 eggs, well beaten
1 c. fine bread crumbs
1/2 c. butter
6 large fresh mushrooms, sliced
6 oz. Muenster cheese
1 c. chicken broth
juice of 1 lemon
chopped parsley

Cut chicken into large strips. Each half breast should yield 5 or 6 one to two inch strips. Soak chicken in egg overnight. Take chicken out of eggs and roll in crumbs and brown in butter. Place in baking dish in single layer. Cover with mushrooms, slice cheese and layer on top of mushrooms. Pour in chicken broth. Bake in 350° oven for 30 minutes, basting with broth every 5 to 10 minutes. Sprinkle with lemon juice and parsley before serving.

APRICOT-RUSSIAN CHICKEN

Kitty Mullen

(Serves 4)

1 c. Russian dressing
10 oz. jar apricot jam
1 env. onion soup mix
1 chicken, quartered

Mix first 3 ingredients and pour over chicken. Bake in a 350° oven for 1 hour.

CHICKEN BREASTS SUPREME

Marie Vohs

(Serves 4)

3 oz. pkg. smoked & sliced beef, shredded
4 chicken breast cutlets, pounded thin
4 slices bacon, partially cooked to reduce fat content
1 can cream of mushroom soup
8 oz. sour cream

Line a baking pan with the shredded smoked beef. Wrap chicken cutlets with a slice of bacon in jelly roll fashion. Lay rolled-up chicken on top of shredded beef. Combine soup and sour cream and cover chicken well. It is important to bake this at a very slow oven temperature, 275°, for 3 hours.

Note: Wild or white rice goes well with this dish.

KATHRYN'S CHICKEN

Jane Uettwiller

(Serves 4 to 6)

3 whole skinned, boned chicken cutlets
1/2 c. flour
2 T. paprika
1 t. salt
1/4 t. dried or 1 1/2 T. fresh oregano
1/3 c. salad oil
1 c. finely chopped onion
1 c. sliced mushrooms
1 c. white wine (Chablis Blanc)
1 chicken bouillon cube
8 oz. sour cream

Combine flour, paprika, salt and oregano in a plastic bag. Shake to combine. Add chicken to the flour one piece at a time. Shake to coat well while oil is getting hot in fry pan.

Add chicken to the hot oil. Brown nicely. Remove chicken. Sauté the onions and mushrooms. Add wine, chicken bouillon, and chicken. Cover and simmer 40 minutes. Remove chicken and add sour cream. Heat through, do not boil. Serve with rice or noodles. Spoon on sauce.

CHICKEN CORDON BLEU

Karen J. Tumelty

(Serves 8)

8 chicken breast cutlets
1 bag Pepperidge Farm stuffing mix
8 slices Prosciutto
8 slices mozzarella
1 can undiluted cream of mushroom soup

Pound the cutlets thin. Roll each cutlet up with 1 slice ham and 1 slice cheese. Hold it together with toothpicks. Roll each one in the soup and then in the stuffing. Place in oven proof pan and bake in a 350° oven for 45 minutes to 1 hour.

You can also add spinach or broccoli to the filling.

ROLLED CHICKEN BREASTS

Paul McNeece

(Serves 2)

1 large chicken breast, skinned, boned & halved
1/4 c. finely chopped fresh mushrooms
1/4 c. finely chopped ripe olives
2 T. cream cheese, room temperature
1/2 t. savory
freshly grated Parmesan cheese
3 T. unsalted butter or unsalted butter/margarine blend
2 T. flour
1 c. chicken stock
1/4 c. orange juice

Place chicken breast halves between pieces of plastic wrap and pound thin. In a small bowl place mushrooms and olives and mix. Add softened cream cheese and savory, crushing it between the palms of your hands. Mix well. Spread half of this mixture on each flattened chicken breast half, keeping it about a half an inch away from the edges.

Top with grated Parmesan cheese to taste. Roll up, jelly-roll style, and place, seam down, in an oven proof loaf pan which has been sprayed with a corn oil cooking spray. Melt butter or blend in saucepan. Gradually add flour, stirring to prevent lumps. Simmer over low heat for 2 minutes, stirring constantly. Slowly add chicken stock and orange juice, again stirring constantly. Simmer for 4 minutes, stirring frequently. Pour over chicken breasts in pan. Bake for 35 minutes in 350° oven.

MUSHROOM STUFFED CHICKEN BREASTS

Ann Condon

(Serves 6)

1/2 lb. mushrooms, finely chopped
1/2 t. salt
1/4 t. freshly ground pepper
3/4 c. butter
1 1/2 c. fresh bread crumbs, easily made in food processor
1/4 t. nutmeg
4 large chicken breasts, skinned, boned, & halved, flattened
1 c. heavy cream

Sauté mushrooms with salt and pepper in 1/2 cup butter (1 stick) until butter is absorbed. Remove from heat and stir in 3/4 cup bread crumbs and nutmeg.

Divide stuffing evenly, placing a portion on each breast half. Fold chicken over stuffing and place seam side down in baking dish. Melt remaining 1/4 cup butter and brush on chicken. Sprinkle with remaining 3/4 cup bread crumbs. Pour cream around chicken and bake at 350°, 35 to 40 minutes. Serve with pan gravy and rice. This can be made a day before and cream added just before baking.

TARRAGON CHICKEN

Eileen Bock

(Serves 4)

2 boneless chicken breasts, skinned & cut into bite-size pieces
1/2 c. flour
1 t. paprika
1/4 c. butter
1 T. olive oil
1 large onion, chopped coarsely
5 garlic cloves, crushed
1/4 c. raspberry or balsamic vinegar
1/2 lb. mushrooms, sliced
1 c. white wine or 1/2 c. sherry
1 t. dried tarragon
1 c. chicken broth

Combine flour and paprika in plastic bag with chicken pieces. Shake to coat all pieces. In large frying pan, sauté chicken with onion in butter and oil until brown. Crush garlic over chicken and add vinegar. Stir about 1 minute, then add mushrooms, wine and tarragon. Let cook on medium heat for about 5 minutes. Stir occasionally until liquid becomes slightly thickened, then add broth. Cook about 10 minutes more. Serve over bed of rice.

SPICED CHICKEN

Ellen P. Arzt

(Serves 6)

1 c. orange juice
1 1/2 c. sliced canned peaches
2 T. brown sugar
2 T. vinegar
1 t. nutmeg or mace
1 t. sweet basil
1 clove garlic, minced
6 each fryer legs & thighs, or 1 chicken disjointed, or 6 breasts, cut in half
1/2 c. seasoned flour
1/2 inch oil in large skillet

Combine orange juice and peaches with next 5 ingredients in saucepan and cook slowly for 10 minutes. Dredge chicken in flour and brown in hot oil. To cut calories, brown chicken without flour under broiler.

Remove chicken to pour off oil. Return chicken to skillet and pour fruit sauce over top. Cover and simmer about 20 minutes. This may also be baked in a 350° oven for 30 minutes.

CHICKEN BAHAI

Betsy Jones

(Serves 4)

1 frying chicken, cut up
salt & pepper
1/4 c. oil
1 onion
1/2 c. orange juice
1/4 c. pineapple juice
dash nutmeg
dash ground cloves
1/2 c. mandarin oranges
1/2 c. chopped cashew nuts

Coat chicken with flour mixed with salt and pepper. Brown in oil. Transfer to casserole. Slice onion over chicken. Add juices and spices to skillet and heat to boiling. Pour over chicken. Bake covered at 350° for 40 minutes. Remove cover last 10 minutes. Add oranges and nuts and bake 10 minutes longer.

SUNSET CHICKEN

Kitty Mullen

(Serves 4)

1/2 c. Parmesan cheese
your favorite spices to taste
1 egg, beaten
1/2 c. water
1 chicken fryer, quartered
2 T. oil
2 oz. sliced almonds
4 T. sour cream

Mix cheese and spices. Beat egg with water. Dip chicken in egg and then roll in cheese mixture. Brown in oil in flameproof baking dish. Bake in 350° oven 30 to 45 minutes. Remove from oven. Spread spoonful of sour cream and a sprinkling of nuts on each piece of chicken, and put under broiler for 5 minutes.

CHICKEN WITH APPLES AND GINGER

Pat Lukaszewska

(Serves 4)

3 lb. chicken, cut into 16 pieces
2 T. corn oil, or as needed
1 large onion, chopped
1 garlic clove, minced
1/4 c. dry white wine
1 c. apple juice
1 T. fresh ginger, finely chopped
1 c. plain, low-fat yogurt
1 T. cornstarch
2 well-flavored apples, cored & cut into small chunks
freshly ground black pepper to taste

Remove most fat and all skin from chicken. Heat oil in skillet and brown chicken on both sides over medium heat. Remove and set aside.

Sauté onion and garlic in same pan until onion softens. Add wine, apple juice and ginger and cook until liquid is reduced to 1 cup. Stir cornstarch into yogurt. Add to pan with apples and chicken and season with pepper. Cook on top of stove, covered, for 20 minutes.

Serve with egg noodles.

ARTICHOKE HEARTS AND CHICKEN WITH FETTUCINI

Paul McNeece

(Serves 4)

4 T. unsalted butter, melted
3 T. flour
1 1/2 c. half & half, warmed
1/2 c. homemade or canned chicken stock, warmed
1/3 c. freshly grated Parmesan cheese
1/3 c. freshly grated Swiss cheese or your favorite cheese
1 bay leaf, broken in half
2 T. brandy
2 - 8 oz. pkgs. frozen artichoke hearts, defrosted
2 c. cooked chicken, cut in 1 inch pieces
4 oz. regular fettucini, straight
2 oz. spinach fettucini, straight
1/2 t. dried tarragon

Melt butter in a saucepan. Over low heat gradually add the flour, stirring constantly until mixed smoothly. Stir continuously and let mixture bubble for about 2 minutes. Flour should not brown. Gradually add the half and half and chicken stock, stirring constantly to prevent lumps. Slowly add the Parmesan and Swiss cheeses, stirring. Add broken bay leaf and brandy, stir. Simmer about 4 minutes, stirring frequently. Bring a 4 quart pot of water to a boil and cook the fettucini for about 6 minutes, until al dente, test after 5 minutes.

Grease a 4 quart casserole, with cover, put in the chicken and cooked fettucini and mix carefully. Remove bay leaf pieces from white sauce and add tarragon, crushing between the palms of your hand. Pour over chicken and fettucini and mix. Cover. Bake for 20 minutes in a 325° oven. Stir in artichoke hearts and cook, uncovered, for 10 minutes longer. Serve at once.

CHICKEN WINGS

Donna Etzel

(Serves 4)

3/4 c. honey
1/2 c. soy sauce
3 T. ketchup
1 T. oil
1 garlic clove, minced
20 chicken wings

Preheat oven to 350°. Cut wings at joints. Discard tips or save for future use. Mix other ingredients and pour over wings. Marinate a few hours. To Bake: Spread sauce over wings in baking pan. Bake 1 hour.

ORIENTAL CHICKEN WINGS

JoAnn Franzen

(Serves 4 to 5)

24 chicken wings
1 c. soy sauce
1 c. sherry
garlic powder

Pour soy sauce and sherry over chicken wings. Marinate if you have time. Bake for 2 hours at 350° turning once after 1 hour and baste occasionally. During last 1/2 hour sprinkle with garlic powder.

SPICED CHINESE CHICKEN LIVERS

Irma Hafeker

(Serves 6 to 8)

1 lb. chicken livers, cleaned
2 slices fresh ginger root
1 scallion, minced
2 T. dry sherry
3 T. soy sauce
1 T. sugar
1 t. star anise (available at oriental stores)
1/4 t. crushed red pepper
1/4 c. cold water

Wash livers and drain. Place all ingredients, except water, in a saucepan and bring to boil. Stir. Add water and bring to boil again. Turn down to simmer, cover, and cook 10 minutes or until livers are cooked through. Cool in liquid. As soon as it is possible to handle, cut to serving size and let stand in sauce. Best prepared a day ahead of serving.

HELEN'S OVEN BEEF STEW

Barbara Sullivan

(Serves 4)

1 lb. stew meat
1 c. chopped onions
1 c. sliced carrots
1 c. sliced celery
1 c. V-8 juice
2 t. Minute tapioca
1 T. sugar
1 t. salt
1 c. hearty red wine
1/2 c. sliced mushrooms

Mix together all ingredients. Cover and cook in 250° oven for 4 hours. Recipe can be doubled and any leftovers will freeze well.

BOEUF A LA BOURGUIGNON

Gus Uettwiller

(Serves 4 to 6)

2 T. oil
1/4 lb. salt pork or bacon, diced
3 lbs. top round steak, cut in 2 inch cubes
18 small white onions, peeled
6 carrots, scraped, cut into 2 inch lengths
1 1/2 garlic cloves, minced
3 T. flour
2 c. Burgundy wine
1 bay leaf
6 parsley sprigs
2 sprigs green celery tops
6 whole peppercorns
2 t. salt
4 oz. sliced mushrooms, fresh or canned

In heavy Dutch oven, heat oil, add salt pork, stir and brown about 5 minutes or until pork is golden. Remove and reserve.

Brown meat in drippings on all sides. Add onions and carrots and let them brown slightly. Add garlic. Sprinkle meat mixture with flour and stir until flour disappears. Add wine, bay leaf, parsley, celery tops, peppercorns, and salt. Cover. Simmer over low heat until meat is tender, 2 1/2 to 3 hours. Remove bay leaf, celery, parsley. Add the salt pork or bacon, and mushrooms. Reheat. Serve with hot buttered broad noodles or boiled potatoes.

A small quantity of wine may be added if fluid in the pot gets low.

Made 1 day before and reheated, it tastes better.

BEEF STEW WITH CRANBERRIES

Jean Fischer

(Serves 6)

1 T. butter or margarine
2 lbs. beef cubes
1 clove garlic, minced
2 onions, chopped
3/4 c. red wine
3/4 c. beef broth
1 1/2 T. red wine vinegar
1 T. tomato paste
1 1/2 c. cranberries
1/3 c. brown sugar
2 T. flour
salt & pepper

Brown beef cubes in butter and remove from pot. Sauté onions and garlic in same pot until lightly brown. Return beef, add wine, broth, vinegar and tomato paste. Add salt and pepper to taste. Simmer gently in covered pot until beef is tender, about 1 hour.

Chop cranberries coarsely in processor with sugar and flour. Add to beef and simmer about 15 minutes. Adjust seasonings. Serve with broad noodles.

MOM'S POT ROAST

Sylvia's Daughter

(Serves 6)

3 1/2 lb. pot roast, rump or chuck is good
2 T. margarine
2 T. plus 3 T. flour
1 t. salt
1/2 t. pepper
1/4 t. oregano
1/4 t. paprika
8 oz. can mushrooms, use dried mushrooms if preferred
8 oz. can tomato sauce

Brown pot roast in margarine in Dutch oven or similar pot. Remove roast, add 2 tablespoons flour and chopped onions to pot and swish around. Return meat to pot with salt, pepper, oregano, paprika and mushrooms. Pour boiling water over meat covering 3/4 of the roast. Turn meat to mix all ingredients. Simmer 1 1/2 to 2 hours. In the last 1/2 hour, pour in tomato sauce. Mix 3 tablespoons flour into cup of cold water. Pour into gravy and stir while pouring. Simmer until thickened.

POT ROAST

Frida Santoro

(Serves 4 to 6)

3 1/2 lb. beef rump
1 medium onion
1 bay leaf
flour
salt & pepper
1 small carrot

Sprinkle meat with salt, pepper and flour. Brown on all sides in a Dutch oven or similar pot. Chop the onion and carrot and brown in pot. Add 1/2 cup water. Let simmer covered 2 hours or until tender. If necessary, thicken pan juices with flour.

BAVARIAN POT ROAST

Joyce H. Whitman

(Serves 6 to 8)

5 lb. rump, chuck or top sirloin roast beef
1 scant T. cinnamon
1 T. vinegar
2 t. ginger
1 c . water
8 oz. can tomato sauce
1 1/2 t. salt
1 1/2 c. apple juice
1 onion, chopped fine
1 bay leaf

Brown meat on all sides in a deep Dutch oven. Mix together all ingredients and pour over meat. Cover and simmer until meat is tender, 2 to 3 hours. Remove bay leaf.

For a thicker gravy, remove meat from pan, add flour, a little at a time, until satisfied with consistency.

SESAME BEEF STRIPS

Lorraine Bates

(Serves 6)

3/4 c. oil
1/2 c. Chinese sesame oil
2/3 c. light soy sauce
2/3 c. dry sherry
2/3 c. brown sugar
2 garlic cloves, finely minced
3/4 t. minced fresh ginger
1 1/2 lbs. flank steak, cut across grain into thin slices

Mix all ingredients. Marinate flank steak slices in the refrigerator, at least 2 hours and preferably overnight. Soak bamboo skewers in water. Thread meat on skewers and broil or barbecue to desired doneness.

STEAK DIANE

Doris Spence-Lambert

(Serves 4)

4 slices round steak or beef loin, 4 to 6 oz. each
2 T. flour
1/2 t. salt
1/8 t. ground pepper
4 T. butter
1 1/2 T. Dijon mustard
2 t. Worcestershire sauce
2 T. minced shallots
2 c. thinly sliced mushrooms
1/4 c. brandy
1/2 c. beef bouillon

Pound steaks to 1/2 inch thick. Dredge steaks in flour, salt and pepper. In a large skillet, melt 2 tablespoons of butter, add steaks. Brown 1 minute on each side, and remove to platter. Spread both sides with mustard. Add remaining butter to pan. Add mushrooms and shallots. Cook 2 minutes. Add brandy and flame. Stir in bouillon and Worcestershire sauce. Cook until hot. Return steaks to pan, heat 2 minutes and serve.

LABSKAUS (SAILOR'S HASH)

Fritz

(Serves 4)

1 large onion, finely diced
2 T. margarine
12 oz. can corned beef
2 T. salt pickle juice
2 c. warm coarsely mashed potatoes
hot beets
sliced pickles
4 fried eggs, sunny side up

Sauté onion in margarine until yellow. Add corned beef and pickle juice and mix thoroughly until heated. Add mashed potatoes. Place on platter and garnish with beets, pickles and fried eggs.

BAKED BEANS CHILI

Joe Caserta

(Serves 6)

2 T. olive oil
3 medium onions, chopped
2 lbs. ground beef
salt, optional
1/2 t. oregano
chili powder to taste, optional
2 cans baked beans
2 stalks celery
hot pepper to taste, optional
8 oz. can tomato sauce

Heat oil in large saucepan or Dutch oven. Brown onions and celery over medium heat. Stir in beef and cook until browned. Sprinkle with salt, oregano, pepper and chili powder. Add 2 cans of beans and tomato sauce. Cover and simmer for 45 minutes, stirring occasionally.

Can be made in microwave using only Dutch oven or microwave dish.

ITALIAN MEAT SAUCE

Mary Jo Cook

(Makes 1 quart plus)

1/2 c. olive oil
3-4 garlic cloves, thinly sliced
1 to 1 1/4 lb. ground beef, very lean, large grind
1 can, 2 c. plus, Italian style tomatoes
1 or 2 - 6 oz. can tomato paste
8 oz. can tomato sauce
freshly ground pepper
3-4 bay leaves
1/2 to 1 c. fresh, sliced mushrooms
oregano, rosemary, thyme, marjoram, basil to taste, fresh or dry
Parmesan cheese, grated

In a pot, heat olive oil. Add next 7 ingredients. Simmer uncovered for about 1 hour. Add water if thickens too much. For the last 15 minutes add mushrooms and herbs. Remove bay leaves. Serve over pasta, cooked al dente. Pass freshly grated Parmesan cheese.

This is nice to bring to last cooking stage the day before, you may wish to add the mushrooms on day of serving. The leftover sauce is wonderful for future meals.

Sometimes I add chopped green onions, including all of the green stems.

Serve this either as a pasta course alone, or for an entire dinner, adding chewy breads and a green salad.

SPAGHETTI SAUCE ITALIANO

Robin Scheffer

(Serves 8 to 10)

1 lb. ground beef
1/2 lb. bulk Italian sausage
28 oz. can tomatoes
2 - 6 oz. cans tomato paste
6 oz. can sliced mushrooms
1 c. chopped onion
3/4 c. chopped green pepper
1/2 c. Burgundy wine
1/2 c. sliced pimiento-stuffed olives
3 bay leaves
2 garlic cloves
1 1/2 t. Worcestershire sauce
1 t. sugar
1 t. salt
1/2 t. chili powder
1/8 t. pepper
1/3 c. water
hot cooked spaghetti
grated Parmesan cheese

In skillet, brown ground beef and sausage, drain off fat. Transfer to large pot. Stir in undrained tomatoes, tomato paste, mushrooms, onion, green pepper, Burgundy, olives, bay leaves, garlic, Worcestershire sauce, sugar, salt, chili powder, pepper and water. Simmer for 1 1/2 to 2 hours. Serve over spaghetti. Pass the Parmesan cheese.

MEAT SAUCE FOR SPAGHETTI

Joan McKenna

(Serves 8 to 10)

1/2 c. olive oil
1 onion, finely chopped
2 garlic cloves, finely minced
4 T. chopped parsley
1 lb. ground chuck
6 oz. can tomato paste
28 oz. can Italian tomatoes
2 t. sugar
salt & pepper to taste
1 t. oregano
dried red pepper flakes to taste

Heat oil in skillet and sauté onion and garlic over low heat until the onion is golden. Add parsley and meat, mashing meat with a fork so that it separates and browns. Add tomato paste, tomatoes, sugar, salt and pepper and simmer uncovered for 1 hour. Add oregano and red pepper and cook an additional 15 minutes.

SPAGHETTI SAUCE/MEATBALLS

The Late Wm. J. Clark

(Serves 8)

2 - 48 oz. cans tomato purée
1 large garlic clove, chopped
1/4 c. wine
1 t. oregano
1 1/2 lbs. chopped chuck
1/2 lb. Italian sausage
1 c. bread crumbs
1/4 c. water
sprinkle oregano
sprinkle Parmesan cheese

Place first 4 ingredients in large pot. Simmer with meatballs 2 hours.

Meatballs: Mix the remaining ingredients. Make into balls. Put in baking pan and brown in preheated 400° oven. This removes the fat from the meats. Combine with sauce. NO SALT.

LOW CHOLESTEROL MEAT LOAF

Patricia Keelan

(Serves 4)

1/2 lb. top round, ground
1/2 lb. veal, ground
1 c. rolled oats
2 egg whites
1 garlic clove, chopped
1 small onion, chopped
1 red or green pepper, chopped
2 t. chopped fresh basil or
1 t. dry
2 T. chopped fresh parsley
1/2 c. dry red wine
1/2 c. water chestnuts, chopped, optional
salt & pepper to taste
1 c. tomato sauce, preferably homemade

Preheat oven to 350°. Thoroughly mix all ingredients except tomato sauce. Form into tightly packed loaf. Put in baking dish and bake for approximately 45 minutes. Halfway through baking time pour off any accumulated fat and top loaf with tomato sauce.

ZUCCHINI MEAT LOAF

Peggy Tate

(Serves 6 to 8)

1 c. grated zucchini
1/4 lb. shredded Swiss cheese
1 c. fresh bread crumbs
2 lbs. ground beef
1 egg
1 small onion, minced
2 T. chili sauce
1 T. Worcestershire sauce
1 t. salt
1/4 t. pepper
1/4 t. thyme
1/2 c. fresh bread crumbs

Sauté zucchini in a little butter. Add Swiss cheese and bread crumbs. Combine meat loaf ingredients and spread on large sheet of waxed paper. Pat into rectangle and spread zucchini mixture on top. Roll up like a jelly roll and bake at 350° for 1 hour or until nicely browned.

SHEPHERD'S PIE WITH BEEF

Joe Caserta

(Serves 6)

1 T. cooking oil
1 lb. ground beef
1 medium onion, chopped
salt, optional
1/4 t. black pepper
3 c. mashed potatoes
2 stalks of celery, cut fine
1 can peas, drained
1 clove garlic, crushed
1 c. shredded cheddar cheese

Preheat oven to 375°. Heat oil in skillet, sauté onion, celery add salt and pepper. Add beef and cook until meat has lost it's red color. Then add peas and mix together. Put meat mixture in 2 quart baking dish. Spread potatoes on top. Sprinkle with cheese, bake in oven for 30 minutes or until cheese is melted.

EASY MEAT TURNOVERS

Patty Hostetter

(Serves 6)

6 frozen puff pastry patty shells, thawed
1/2 c. sliced mushrooms
1 medium onion, chopped
2 ribs celery, chopped
2 T. butter
2 c. roast beef or roast pork, cooked & shredded
1/4 c. fresh bread crumbs
1/4 t. cinnamon
1/4 c. chopped parsley
salt & pepper
1-2 T. liquid, tomato juice or beef broth
1 egg, beaten with 1 T. water

Roll out each patty shell on floured surface to about a 6 inch circle. Reserve. Preheat oven to 400°. Melt butter in skillet and sauté mushrooms, celery and onion until soft. Stir in beef or pork mixture with bread crumbs, cinnamon, parsley and salt and pepper to taste. Add a little liquid so mixture is slightly moist. Taste for seasonings.

Spoon 2 heaping tablespoons of meat mixture slightly off center of each patty shell. Brush edges with egg mixture, fold in half and seal edges. Brush tops with remaining egg mixture. Bake until puffed and golden, about 30 minutes.

KUBLEBRAKA (MEAT PIE)

Kitty Mullen

(Serves 6)

2 T. butter
2 onions, chopped
1 to 1 1/2 lbs. ground beef
2 T. flour
1/4 c. beef bouillon
2 eggs, hard cooked & diced
1 T. horseradish
1/2 t. salt
3/4 t. pepper
1 t. dill
2 pie crusts

Sauté chopped onion and beef in butter. Stir in flour until mixed thoroughly and there are no lumps. Add remaining ingredients except pie crusts. Put 1 pie crust in bottom of pie plate. Pour in all ingredients. Top with remaining pie crust. Pierce with fork to vent. Bake in 400° oven for 30 to 35 minutes.

GOULASH

Elizabeth Vogel

(Serves 4 to 5)

10 oz. pkg. frozen chopped onion
10 oz. pkg. frozen chopped green peppers
1 lb. chopped chuck
salt & pepper
ketchup
2 T. butter

Melt butter in skillet, add onions and cook until yellow. Add peppers and cook until tender. Add broken up chopped meat, salt and pepper and stir until meat has browned. Add plenty of ketchup to taste and cook about 10 minutes. Serve over cooked macaroni or noodles.

GYPSY PORK CHOPS

Terri Markley

(Serves 4)

4 pork chops
1 T. butter or margarine
salt & pepper
1 tart apple (Granny Smith) peeled & sliced
1 large onion, sliced
1 green pepper, sliced
2 medium carrots, thinly sliced
1 t. oregano
4 T. shredded Swiss cheese
1/4 c. wine, red or white, beef stock, or water

Preheat oven to 350°. Brown chops on both sides in butter, seasoning with salt and pepper. Remove from skillet and place each chop on a large, double-thick square of foil. Make sure you have enough foil to gather up and cover chops completely. Distribute all remaining ingredients, except wine, equally over chops, topping with the cheese.

Deglaze the skillet with the wine and reduce to half. Pour a little on each chop. There should be just enough to go around. Gather up foil around each chop with its vegetable toppings and seal very securely. Place the packages on a cookie sheet and bake for 1 1/4 hours.

To serve, open foil carefully so juices do not escape. Steam will escape, so be careful of that too. Using a spatula, remove each chop from its foil wrap to a serving plate and top with the delicious juices collected in the foil packages.

PORK CHOPS WITH POTATOES AND BRUSSELS SPROUTS

Paul McNeece

(Serves 4)

4 pork chops, about 3/4 inch thick
1 T. each olive and corn oils
1 1/2 lbs. small potatoes, peeled or unpeeled, cut in half
2 t. salt if desired
1/4 t. freshly ground pepper
1/4 t. thyme leaves, crushed between the palms of your hands
2 T. ketchup
2/3 c. dry vermouth or dry white wine
2/3 c. water
1 rounded T. flour
1/2 c. sliced stuffed olives
1/2 c. sliced, pitted ripe olives
1 1/2 lbs. Brussels sprouts

Take a thin slice off the stem end of each Brussels sprout and remove outer and wilted leaves. Soak them in salted or unsalted water for 15 or more minutes. In a hot skillet, with cover, heat both oils and brown chops for 2 minutes on each side. Set aside on warm platter. Add potatoes and sauté until brown. In a pint, or larger, jar with cover, mix seasonings, ketchup, vermouth, water, adding flour last. Cover and shake vigorously until flour is thoroughly mixed. Stir flour mixture into pan with potatoes and bring to a simmer.

Add pork chops and olives, cover and cook over low heat 25 minutes. Meanwhile, drain Brussels sprouts and rinse thoroughly in cold water. Par boil for 3 minutes. Drain. Stir into pan with chops and potatoes and cook 10 minutes longer.

PORK ROAST

Joan McKenna

(Serves 4 to 6)

4 lb. pork roast, center cut, bone-in (Be sure butcher cuts bone for easier carving. One or two chops per person.)
4 t. salt
2 cloves garlic, mashed
1/2 t. freshly ground pepper
1 t. ground thyme or sage
1/2 t. ground bay leaf

Combine salt and garlic in mortar and pestle and mash into a paste. Add other ingredients and mix all together. Rub this into the surface of the pork. Place in a covered bowl. Marinate overnight in refrigerator, turning several times.

Preheat oven to 325°. Before cooking, scrape off the marinade and dry meat with paper towels. Roast pork to an internal temperature of 180° to 185°, about 30 minutes per pound. Let stand 20 to 30 minutes before carving.

Potatoes, peeled and quartered, roasted in the pan with the pork are delicious. Add to the pan after the pork has been cooking about half an hour and has rendered some fat. Coat with pan juices and turn them occasionally so they absorb pan juices. If they are not done when the pork is ready, they can continue cooking while pork is standing.

SAUSAGE JULIANO

Doris Spence-Lambert

(Serves 4 to 6)

2 lbs. Italian sausage
5 potatoes, peeled & quartered
5 green peppers, sliced
5 red peppers, sliced
2 medium onions, sliced
1 T. paprika
salt & pepper

Fry sausage enough to remove some grease. Remove sausage from pan, discard most of the grease. Fry peppers and onion in same pan for 5 minutes.

In covered dish, put in layers, sausage, peppers and onions, topped with quartered potatoes. Sprinkle with salt, pepper and paprika. Cover and bake for 1 hour at 350°.

I like to mix both hot and sweet sausage together.

ARMENIAN SHISH KABOB, MONTAUK STYLE

Helen Norhadian

(Serves 6)

3 1/2 lb. boned leg of lamb
3 large onions, sliced
1 clove garlic, minced
1/2 c. olive oil
1 T. lemon juice
1 t. cumin
salt & pepper
6 medium tomatoes

Cut lamb into 1 1/2 inch cubes and combine with onions. Mix garlic, olive oil, lemon juice, cumin and salt and pepper to taste. Pour over lamb and onions. Stir, cover with plastic wrap, and place in refrigerator for about 12 hours. Stir occasionally.

Prepare outdoor charcoal fire. Place lamb and as much of the onion as possible on skewers, and grill over hot coals, turning as needed. Place tomatoes on a skewer and grill, turning frequently. Put marinade in large saucepan over very low heat on stove burner.

When meat is cooked to your liking, remove it from skewers and add to marinade. Add grilled tomatoes, and cook a minute or two. Tomatoes should break into large pieces. Correct seasonings and serve over rice pilaf.

This is not a traditional shish kabob. The recipe has been adapted for outdoor grilling in breezy Montauk, and the cooking is completed indoors.

MOUSSAKA

Silvia Habib

(Serves 6 to 8)

2 large eggplants, select firm ones with dark, glossy skin
8 T. butter, melted
2 onions, chopped
1 1/2 lbs. ground lamb (you can use beef if you prefer)
2 T. tomato paste
1/2 c. red wine or beef broth
1/2 t. ground cinnamon
2 T. chopped parsley
salt & pepper to taste
4 T. butter
4 T. flour
3 c. milk, heated to simmer
3 eggs, well beaten
1/2 t. salt
1/4 t. nutmeg
1 c. ricotta cheese or fine curd cottage cheese
1 c. fresh bread crumbs
3/4 c. grated Parmesan cheese, freshly grated if available

Peel eggplants and cut into 1/2 inch thick slices. Using about 6 tablespoons of the butter, brush each side of the eggplant slices and place on a cookie sheet. Broil on both sides until soft and golden brown. Set aside.

In remaining butter, brown meat and onions. Mix tomato paste, wine, cinnamon, parsley, salt and pepper. Stir into meat and simmer on low heat until liquid is absorbed. Set aside.

Heat oven to 350°. Melt 4 tablespoons butter and whisk in the flour. Slowly add hot milk, stirring constantly. Cook over low heat until smooth and thickened. Remove from heat and cool a bit. Beat in eggs, salt, nutmeg and ricotta cheese. Taste for seasonings. Butter a 3 quart casserole and sprinkle with bread crumbs. Alternate layers of eggplant and meat mixture, sprinkling each layer with a little Parmesan cheese and bread crumbs. Pour the ricotta sauce over assembled casserole, sprinkling with the last bit of cheese and bread crumbs. Bake about 1 hour or until golden brown.

This is best made a day ahead. It is a perfect buffet dish. It reheats beautifully and can be served hot or lukewarm which is more traditional. To serve, cut into squares and accompany with a big green salad and garlic bread.

BEEF CASSEROLE

Kitty Mullen

(Serves 6 to 8)

1 lb. noodles
1 1/2 lbs. ground beef
2 - 6 oz. cans tomato sauce
garlic salt
8 oz. cream cheese
8 oz. sour cream
8 oz. cottage cheese
1 small onion, chopped
1/2 c. chopped green pepper

Cook noodles according to package directions. Sauté ground beef until it loses its pink color. Add tomato sauce, and garlic salt to taste. In a bowl, mix cream cheese, sour cream, cottage cheese, chopped onion and green pepper. Grease shallow pan. Put in a layer of noodles, a layer of cheese mixture and top with meat mixture. Bake in 350° oven for 1 hour.

REUBEN PIE

Evelyn C. Fischer

9 inch pie shell
2/3 c. diced corned beef
8 oz. pkg. sauerkraut, rinsed & drained
1 c. grated Swiss cheese
3 eggs
1 c. evaporated milk
1 1/2 t. prepared mustard

Spread corned beef, sauerkraut, and Swiss cheese in pie shell. Beat eggs, milk, and mustard together. Pour over mixture in pie shell. Bake on cookie sheet in 375° oven for approximately 30 minutes.

SIX INGREDIENT REUBEN BRUNCH CASSEROLE

Dorothy Cox

(Serves 6 to 8)

10 slices rye bread, cut into 3/4 inch cubes
1 1/2 lbs. cooked corned beef
2 1/2 c. shredded Swiss cheese, 10 oz.
6 eggs, lightly beaten
3 c. milk
1/4 t. pepper

Grease 13 x 9 x 2 inch glass baking dish. Arrange bread cubes on bottom. Coarsely shred corned beef with knife. Layer meat over bread. Sprinkle with cheese.

Beat eggs, milk and pepper in bowl until well blended. Pour over corned beef mixture. Cover with foil. Refrigerate overnight. When ready to bake, preheat oven 350°.

Bake casserole, covered, for 45 minutes, then uncover and bake for 10 minutes longer or until bubbly and puffed. Serve immediately.

PORTUGUESE STEAMED CLAMS WITH CHICKEN & SAUSAGE

Charlotte Schorr

(Serves 4)

3 T. butter
2 T. olive oil
1 garlic clove, minced
2 onions, sliced
1 tomato, chopped
3 oz. cooked smoked ham, chopped (1/2 c.)
1 bay leaf
1 1/2 t. oregano
6 oz. boneless skinless chicken breast cut into 3/4 inch pieces
1/2 lb. smoked sausage, cut into 1/4 inch pieces
1 1/2 t. paprika
1/2 c. dry white wine
12 medium hard shelled clams, well scrubbed

In a large heavy skillet, melt butter and oil over moderate heat. Stir in the garlic, the onions, the tomato, the ham, the chicken, the sausage, the bay leaf, the paprika, the oregano, the wine, salt and pepper to taste, and the clams. Bring the mixture to a boil. Cover, and simmer for 15 or 20 minutes, or until the clams are opened. Discard any unopened clams and the bay leaf.

CASSEROLE ALGIERS

Pauline Schultz

(Serves 6)

1 frying chicken, cut up
1/2 lb. kielbasa or knockwurst, cut up
2 T. butter
1 large onion, sliced
1 clove garlic, minced
1/2 c. dry white wine or vermouth
1/2 c. chicken broth
1 zucchini, cut into 1/2 inch slices
1/2 can chick peas
2 large tomatoes, cut up
1 T. parsley, chopped
1/2 t. cinnamon
1 t. cumin
salt & pepper to taste

Sauté chicken and kielbasa or knockwurst in butter until nicely browned. Add onion and garlic and cook until soft. Transfer to crock pot or large oven proof covered casserole. Deglaze pan with wine and chicken broth and add to chicken along with all remaining ingredients. Cook 8 hours in crock pot or, if in a casserole, 60 to 90 minutes in 325° oven or until chicken is tender. Check liquid and add more chicken broth if necessary. If desired, sauce can be thickened slightly with a little flour mixed with softened butter just before serving.

BASQUE CASSEROLE

Charlotte Schorr

1/2 lb. pepperoni, sliced
1 whole chicken breast, about 12 oz., boned
2 garlic cloves, minced
1 medium onion, chopped
4 carrots, sliced
2 c. shredded cabbage
2 cans red kidney beans or chick peas, drained
1 lb. can tomatoes
salt
1 t. leaf thyme
1/2 t. pepper

Sauté pepperoni for 5 minutes. Remove. Cut chicken breast into 2 inch pieces. Brown chicken in pan drippings. Remove. Sauté onion and garlic in pan. Stir in carrots and cook 3 minutes. Stir in cabbage and cook for 2 minutes. Add beans, tomatoes, salt and pepper, and thyme. Stir to blend well. Spoon into a 12 cup baking dish. Add chicken and pepperoni. Cover. Bake in 325° oven 1 hour.

TURKEY AND WILD RICE CASSEROLE

Mary Jo Cook

(Serves 8 for dinner and 10 to 12 for lunch)

1 c. wild rice
6 T. no-cholesterol margarine, butter, if you prefer
1 lb. fresh mushrooms, sliced
1/2 c. chopped onion
2 t. salt
1/4 t. fresh ground pepper
3 c. cooked turkey, cut into small pieces
1/2 c. sliced almonds
3 c. turkey or chicken broth
1 c. low-fat milk
4 oz. low-fat evaporated milk (heavy cream if you prefer)
2 T. dry sherry or white wine or 1 T. fresh lemon juice

Cover rice with water in saucepan and bring to a boil. Remove from heat. Let sit 1 hour and drain. Melt 3 tablespoons margarine or butter in skillet. Add mushrooms and onion and sauté over medium heat until lightly browned.

In large bowl, combine rice, mushroom mixture and all remaining ingredients, except margarine or butter. Turn into buttered 2 quart casserole. Cover. Bake in 350° oven for about 1 1/4 hours. Remove cover. Dot with remaining margarine or butter and bake uncovered for 20 minutes.

Suggest you serve with a freshly ground cranberry orange salad or similar tart fruit salad.

SUPER SPAGHETTI CASSEROLE

Martha Evans

(Serves 6)

1/2 lb. thin spaghetti
4 links Italian sweet sausage
1 lb. ground beef
oil or butter
salt & pepper to taste
2 c. spaghetti sauce, homemade or canned
6 oz. cream cheese (2 small pkgs.)
1/2 c. sour cream
1/2 c. creamed or small curd cottage cheese
1/2 c. chopped scallions
1 T. minced parsley
2 T. butter

Cook spaghetti until just tender. Drain. Cut sausage into 1/2 inch slices and brown with ground beef in a little oil or butter. Salt and pepper to taste. Add spaghetti sauce. Combine cheeses, sour cream, scallions and parsley.

Spread 1/2 spaghetti in a buttered casserole. Cover with 1/2 of cheese mixture and then with 1/2 of beef, sausage and sauce mixture. Repeat these layers. Dot with butter and bake at 350° for about 45 minutes or until bubbling.

NEAPOLITAN SQUARES

Mary Lynch

(Serves 6 to 8)

1/2 lb. ground beef
1 c. chopped onions
1 clove garlic, crushed
2 - 15 oz. cans tomato sauce
1 t. salt
1 t. oregano
10 oz. pkg. frozen chopped spinach, thawed
16 oz. small curd cottage cheese or ricotta
1/4 c. grated Parmesan cheese
1 egg, beaten
dash of ground pepper
8 oz. elbow macaroni
1/2 lb. process American cheese (or cheddar), diced

Sauté beef, onion and garlic in skillet. Add tomato sauce, half the salt, and oregano. Simmer 5 minutes. Press spinach very dry and combine with cottage cheese, Parmesan cheese, egg and rest of salt, and pepper. Set aside. Cook macaroni according to package directions.

Grease a 9 x 12 inch pan and layer half each of macaroni, diced cheese and meat sauce. Cover with spinach mixture, then add remaining macaroni, diced cheese and meat sauce in layers. Bake at 375° for 35 to 40 minutes.

TORTELLINI DRAGON

Ted Dragon, The Creeks

(Serves 8 to 12)

2 - 9 oz. pkgs. fresh or frozen tortellini
1 stick unsalted butter
3 T. flour
1 can chicken broth
1 can cream of tomato soup
1 can cream of mushroom soup
1 can cream of celery soup
1/2 pt. heavy cream
1 T. parsley
1/2 t. oregano
1 lb. leftover cooked meat or fish cut into cubes
grated cheese
paprika
1 dozen mushroom caps

In four quarts boiling water, cook tortellini until done, then drain. Melt butter in a medium heavy saucepan. Stir in flour. Cook slowly. Add chicken broth, tomato soup, mushroom soup, celery soup, heavy cream. Mix well. Add parsley, and oregano. Stir well.

Mix tortellini and sauce together. Mix in leftover cooked meat or fish. Pour into casserole. Top with grated cheese and a little paprika.

Fry 1 dozen mushroom caps in oil until brown. Drain and decorate casserole. Bake about 30 minutes at 350° to heat through and brown cheese topping.

This is a perfect do-ahead dish that can be done 3 days ahead and kept in the refrigerator, covered. Can also be frozen. As it is all cooked, just get to room temperature and heat in 350° oven for 30 to 40 minutes. Any leftover meat can be used, chicken, beef, pork, veal, fish or shrimp. Even a mixture of fish and meat works. It's very good for that hectic weekend when you would prefer to be with friends and not cooking. Just a salad and a good bottle of wine is all that is needed. As it is rich, the perfect dessert dish is a bowl of mixed fresh fruits in season.

PAPA'S RISOTTO

Charlotte Motta

(Serves 4)

1 T. butter
1 T. oil
1 small onion
1 link Italian sweet sausage
giblets from 1 chicken
1 c. rice
3 c. chicken broth
1 c. sauterne wine or other dry white wine

Heat oil and butter, add sliced onion and cook until wilted and slightly golden. Cut giblets into very small pieces. Remove casing from sausage. Add giblets and sausage to onion, cook on high heat quickly. When brown, add wine and simmer slowly with cover on for 30 minutes. Add chicken broth and bring to boil. Stir in rice and simmer slowly covered for approximately 20 minutes. Salt and pepper if necessary.

CHEESE SOUFFLÉ

Hazel Skinner

(Serves 6)

12 slices day-old bread (Arnold's or Pepperidge Farm)
1/2 lb. cheddar cheese (or other cheese), shredded
4 eggs
1/4 c. melted butter or margarine
2 2/3 c. milk
1/2 t. salt
paprika

Butter an 8-inch square casserole. Dice bread and put half in casserole. Add all of cheese and top with remaining bread cubes. Beat eggs, milk and salt. Add melted butter. Pour over bread. Sprinkle with paprika. Should be refrigerated for at least 12 hours or overnight before baking. Bake in 350° oven for 45 minutes, uncovered. Serve immediately.

SPINACH PIE

Carol Nelson Andrews

(Serves 24 to 32 as appetizer or 4 to 6 as main dish)

2 large pkgs. Pillsbury crescent rolls
10 oz. pkg. frozen chopped spinach
1 medium onion, diced
1 t. chopped garlic
1 lb. cottage cheese
1/4 t. ground nutmeg
1/3 c. Parmesan cheese, grated
salt & pepper, optional

On the bottom of a 9 x 13 inch pan, flatten 1 package of crescent rolls to make a lower crust. Bake at 375° for about 8 minutes, until golden. Remove pan from oven and set aside. Meanwhile, in a large skillet, Silverstone works well, cook spinach as directed on package, along with the onion and garlic. When the spinach is cooked, add cottage cheese, nutmeg and Parmesan cheese, and continue cooking, uncovered, until most of the liquid cooks away, around 10 minutes. Adjust flavoring with salt and pepper if desired.

Spread spinach mixture over cooked lower crust. Top with remaining package of crescent rolls, flattened to form the upper crust. You may brush the top crust with a beaten egg. Bake 10 to 15 minutes until top is golden brown and cooked. Serve hot or warm.

Add your own recipes here...

Add your own recipes here...

Cranberry
B. Fridgeman

ANISE COOKIES

Irene D'Agostino

3 eggs plus 1 yolk
1 c. sugar
1/8 lb. butter
2 1/4 c. sifted flour
2 t. baking powder
1 1/2 t. anise extract

Combine whole eggs and yolk, butter, sugar and blend with a whisk. Add flour and baking powder. Blend and add anise extract. Grease and flour baking sheet. With a spoon, form mixture into a long loaf on baking sheet. Bake at 350° for 20 minutes. Slice crosswise in one inch slices. Toast at 450° for a few minutes until light brown.

BUTTER WREATHS

Aggie Silverstone

(Makes 4 dozen cookies)

1/2 c. butter, softened
1/3 c. sugar
3 egg yolks, well beaten
2 T. milk
1/4 t. salt
1 3/4 c. all-purpose flour

Cream butter, add sugar and egg yolks and beat until light, you can use an electric mixer. Add remaining ingredients, mixing until well blended. With lightly floured hands, gather dough to ball and chill 30 minutes. Divide dough in 8 equal portions, then divide each portion in 6 balls. On lightly floured board, roll each ball into a 7 inch pencil thin rope. Fold rope in half and twist. Fasten ends. Sprinkle granulated sugar on wreaths. Bake on lightly greased cookie sheets in preheated 325° oven 15 to 20 minutes, or until lightly browned.

These make nice holiday cookies. Before baking, each wreath can be dipped in colored sugar. Or dip the wreaths in a beaten egg and then into sesame seeds.

CHOCOLATE BIT COCONUT MACAROONS

Gail Sweeney

(Makes 24)

1/3 c. flour
2 1/2 c. shredded sweetened coconut
1/2 c. miniature chocolate chips
1 t. vanilla
2/3 c. sweetened condensed milk

Combine all ingredients. Spray cookie sheet with Pam or vegetable shortening. Drop by teaspoonfuls about 2 inches apart. Bake at 350° for 20 minutes.

COCONUT THUMBPRINT COOKIES

Charlotte Schorr

(Makes 4 1/2 dozen)

1 c. butter or margarine
1/2 t. salt
1 c. sifted confectioners' sugar
1 3/4 c. unsifted all-purpose flour
1 c. flaked coconut
3/4 c. ground or finely chopped walnuts or blanched almonds
jelly, jam, marmalade or preserves

Cream butter with salt. Gradually beat in sugar. Add flour, a small amount at a time, mixing well after each addition. Stir in coconut and nuts. Chill dough, then roll a small amount at a time into small balls. Place on ungreased baking sheets. Bake at 325° for 8 minutes.

Remove from oven and make depression in center of each with thumb or measuring spoon. Return to oven and bake 12 to 15 minutes longer or until lightly browned. Cool on sheets, then fill each cookie with 1 teaspoon jelly. Store in loosely covered jar or tin.

DROP SANDTARTS

Dorothy Wenninger

(Makes 5 dozen)

3 sticks of butter, room temperature
2 c. sugar
3 eggs
1 t. vanilla
2 1/2 c. sifted flour
1/2 c. sugar mixed with 1 t. cinnamon

Cream butter and sugar. Beat in eggs one at a time. Add vanilla. Mix in flour. Drop by 1/2 teaspoon onto cookie sheet. Sprinkle with a pinch of the sugar and cinnamon mixture. Bake in preheated 350° oven about 10 minutes or until lightly browned.

FUDGE COOKIES

K. Mullen

(Makes 40 to 45 cookies)

1 1/2 c. chocolate chips
2 t. butter
1 can condensed milk
1 t. vanilla
1 c. flour

Preheat oven to 325°. Spray Pam on cookie sheet. Melt chocolate chips and butter in top of double boiler. Remove from heat and add condensed milk. Stir. Add vanilla and stir. Add flour and stir. Drop by teaspoon on cookie sheet. Bake 15 minutes. Remove from pan immediately to cool.

HEDGEHOGS

Dorothy Wenninger

(Makes 12 to 15 pieces)

2 c. walnuts
1 c. pitted dates, 8 oz.
1 c. brown sugar
2 eggs, lightly beaten
1 1/4 c. shredded coconut
1 T. cocoa
2 T. flour

Chop nuts into fine pieces. A food processor works well, chop dates finely. Reserve 1/2 cup of coconut. Combine all ingredients. Roll into little log shapes, about 1 1/2 inch long and 1/2 inch thick. Roll each log in reserved coconut. Bake on greased cookie sheet at 350° for about 15 minutes until lightly brown.

OATMEAL COOKIES

Susan Leiphart

(Makes 5 dozen)

1 c. butter, room temperature
1 c. white sugar
1 c. brown sugar
2 eggs, slightly beaten
1 t. vanilla
2 c. flour
2 t. baking powder
1/2 t. cinnamon
1/4 t. nutmeg
1/4 t. salt
2 c. quick or regular rolled oats, uncooked

Cream butter with the white and brown sugars. Mix in eggs and vanilla. Combine flour, baking powder, cinnamon, nutmeg and salt. Combine this with sugar mixture. Stir well. Add the rolled oats and blend. Drop by tablespoonfuls on greased cookie sheet, leaving 2 inch space between cookies. Bake at 350° about 12 minutes or until lightly brown. Can add raisins or nuts if desired.

POTATO CHIP COOKIES

Ann Condon

1 c. shortening, butter or margarine
1 c. sugar
1 egg yolk
1 t. vanilla
2 c. flour
1/2 c. sunflower seeds. toasted
1 c. crushed potato chips

Cream shortening and sugar. Add egg yolk and vanilla. Add remaining ingredients and form balls the size of a small walnut. Press flat with the bottom of a glass dipped in sugar. Bake at 325° for 15 minutes or until lightly browned.

POTATO CHIP COOKIES

Hazel Skinner

(Makes 36 cookies)

1 c. butter or margarine, softened
1/2 c. sugar
1 t. vanilla
3/4 c. crushed potato chips
2 c. sifted flour

Cream first 3 ingredients. Add chips. Add flour last. Form in small balls. Press down with bottom of tumbler dipped in sugar. Bake on ungreased cookie sheet in 350° oven 15 to 18 minutes.

These are rich and crunchy. No one will guess the ingredients. They just ask for more.

RUM BALLS

Charlotte Schorr

(Makes 30)

1 c. confectioners' sugar
1/2 c. butter or margarine, softened
1/2 c. chopped nuts
1/2 c. raisins
2 T. unsweetened cocoa
2 T. flaked coconut
2 T. rum, brandy or whiskey
chocolate sprinkles

Mix sugar and butter, then stir in nuts, raisins, cocoa, coconut and rum. Refrigerate until firm, about 1 hour. Shape in 3/4 inch balls and roll in sprinkles. Chill on waxed paper lined tray. Store in covered container in refrigerator.

WALNUT CRANBERRY COOKIES

Ruth Erisman

(Makes 48 cookies)

2 c. golden raisins
1/2 c. rum or bourbon or fruit juice
1/4 c. butter, room temperature
1/2 c. brown sugar
2 eggs
1 1/2 c. flour, sifted
1 1/2 t. baking soda
1/2 t. cinnamon
1/4 t. nutmeg
1/4 t. ground ginger
1 c. chopped cranberries
1 c. chopped walnuts

Soak raisins in rum, bourbon or juice for 1 hour. Set aside. Cream butter and sugar until fluffy. Beat in eggs. Mix flour, soda and spices. Stir into sugar mixture and fold in cranberries, walnuts and raisins with their soaking liquid. Drop by teaspoonfuls onto greased cookie sheets and bake in preheated 325° oven for about 15 minutes or until lightly browned. Cool on racks.

SESAME SEED COOKIES

Marty Finkel

1 1/2 sticks of butter
1 c. brown sugar
3/4 c. toasted sesame seeds
1 c. flour
1/2 t. baking powder
1/4 t. salt
1 egg

Cream butter and sugar. Add egg. Sift flour, baking powder and salt together. Add flour mixture to sugar and butter. Add sesame seeds. Line cookie sheet with foil and drop cookie batter by teaspoon, allowing room to spread. Bake at 300° oven 12 to 15 minutes.

BLOND BROWNIES

Mildred Radick

(Makes 12 squares)

1/2 lb. butter
2 c. light brown sugar
4 eggs, well beaten
2 1/2 c. cake flour, sifted
2 t. baking powder
2 t. vanilla
16 oz. mini chocolate bits
1 1/2 c. pecans, chopped

Preheat oven to 375°. Melt butter in large pan. Remove from heat, add sugar and stir until sugar dissolves. Add eggs. Sift flour and baking powder together and add, with vanilla, to the batter. Coat chocolate bits and nuts lightly with flour, then fold into the cake dough. Butter a 9 x 12 1/2 inch pan and dust with flour. Spread dough in pan and bake 30 minutes. Turn off oven and leave in oven additional 15 minutes. Cut into squares while still warm. These keep well if wrapped in foil after they are cooled.

BROWN SUGAR SQUARES

Ann Baker

(Makes 16 squares)

1 egg, unbeaten
1 c. brown sugar, packed
1 t. vanilla
1/2 c. sifted flour
1/4 t. baking soda
1/4 t. salt
1 c. walnuts, chopped

Grease 8 inch square pan. Stir together eggs, brown sugar and vanilla. Quickly stir in flour, baking soda and salt, then add walnuts. Spread in pan. Bake at 350° for 18 to 20 minutes. Cake should be soft in center when taken from oven. Cool in pan. Cut into squares when cool. Can be frozen.

CARAMEL SQUARES

Joyce H. Whitman

(Makes 16 - 2 inch squares)

CAKE:
1/2 c. butter or margarine
1 c. sugar
2 egg yolks
1 1/2 c. flour
2 t. baking powder
1/2 t. salt

MERINGUE TOPPING:
2 egg whites
1 c. brown sugar
1 t. vanilla
1/2 c. chopped walnuts

Preheat oven to 350°. Cream butter, sugar and egg yolks. Add flour, baking powder and salt. Blend. Put in greased 8 x 8 inch pan and pack down. Beat egg whites stiff and add brown sugar, vanilla, walnuts. Spread this mixture on cake. Bake 30 minutes. Let cool completely in pan before cutting into squares. Store in tightly covered container.

LAYERED APRICOT BARS

Sally McGraw

(Makes 16 - 2 inch squares or 32 - 2 x 1 inch bars)

APRICOT FILLING:
3/4 c. dried apricots
1/2 c. water
2 T. sugar

PASTRY:
1 1/4 c. flour
1/4 t. salt
1 c. packed dark brown sugar
3/4 c. cold butter, cut in 1/2 inch pieces
1/2 c. packed shredded coconut
3/4 c. quick-cooking or old-fashioned rolled oats, not instant
1/2 c. walnuts, chopped medium-fine
confectioners' sugar, optional

In small heavy saucepan combine apricots and water and bring to boil. Reduce heat to very low, cover and simmer 30 minutes or until apricots are very soft. Check to make sure apricots don't scorch. When soft, mash well with fork. Stir in sugar until dissolved. Cool.

Stir together flour, salt and brown sugar. Cut in butter until mixture resembles coarse crumbs. You can use a pastry blender or a food processor for this step. Stir in coconut, oats, walnuts. Place half the mixture in 8 inch square pan. Press firmly and evenly with fingertips. Cover with waxed paper cut to fit, pressing with palm to make smooth layer. Remove paper. Spread layer with cooled apricot filling to within 1/4 inch of edges. Sprinkle remaining half of flour mixture evenly over filling, then cover with waxed paper and press down as before. Discard paper. Bake in preheated 325° oven 60 minutes or until top is semi-firm and lightly browned. Cool in pan about 15 minutes. With knife, loosen edges from pan. Invert on wire rack and cool completely. Turn right side up and transfer to cutting board. With thin sharp knife, cut into squares or bars. Dip in confectioners' sugar. Store in airtight container.

Prunes or figs can be substituted for apricots.

TANGY LEMON SQUARES

Diane Giambalvo

(Makes 9 x 13 inch pan)

CRUST:
1/2 lb. butter or margarine
1/2 c. powdered sugar
2 c. flour

CUSTARD:
4 eggs
2 c. granulated sugar
1/3 c. lemon juice
1/3 c. flour
1 t. baking powder

Preheat oven to 350°. In large bowl cream butter and sugar until fluffy. Add flour, beating until well blended. Spread evenly in bottom of 9 x 13 inch greased pan, fingers work great. Bake 20 minutes. Beat eggs until light and foamy. Add sugar gradually and beat until thick and blended. Add lemon juice, flour and baking powder. Blend well. Pour mixture over baked crust and return to oven. Bake 25 to 30 minutes until golden and custard is set. Remove from oven and sprinkle with about 2 tablespoons powdered sugar. Let cool, four or more hours. Cut into small squares or bars, remember to cut through crust.

CREAM CHEESE CUPCAKES

Claudia Casazza

(Makes 24 cupcakes)

3 - 8 oz. pkgs. cream cheese
1 c. sugar
5 large eggs
1 t. vanilla

TOPPING:
1 pt. sour cream
4 T. sugar
1 t. vanilla

Cream sugar and cream cheese together. Beat in eggs and vanilla. Fill cupcake papers 1/2 to 3/4 full and bake in 325° oven for 30 to 35 minutes. Cool about 10 minutes. Combine topping ingredients and spread on cupcakes. Bake at 325° for 5 minutes. Let cool before refrigerating. Chill overnight before serving.

MOTHER'S ORANGE SOUR CREAM DOUGHNUTS

E. Tschantre

(Makes 2 dozen)

2 eggs, lightly beaten
3/4 c. sugar
1 c. thick sour cream
1/2 t. cinnamon
3/4 c. milk
1 t. nutmeg
1/3 t. baking soda
1 1/2 t. baking powder
1/2 t. salt
grated rind of 1 orange

Add sugar, sour cream and milk to beaten eggs and beat thoroughly. Sift dry ingredients together 3 times, then add orange rind. Combine flour mixture with egg mixture to make dough. Cover bowl with plastic wrap and chill well in refrigerator, about 1 hour. Remove half the chilled batter to well-floured pastry board, keep rest in refrigerator until ready to use. Turn over dough to coat with flour. Then roll out 1/3 inch thick. Cut with 3 inch doughnut cutter.

Let cut doughnuts rest uncovered for 10 minutes. Meanwhile in electric skillet or heavy saucepan slowly heat vegetable oil, 1 1/2 to 2 inches, to 375° on deep fry thermometer. Gently drop doughnuts, 3 to 4 at a time, in hot oil. As they rise to surface, turn over with slotted utensil. Fry until golden brown on both sides, about 3 minutes in all. Remove doughnuts from oil and drain on paper towel. Dip warm doughnuts in confectioners' sugar or coat with a favorite glaze.

RUM DOUGHNUTS

Adele Tschantre

(Makes 1 dozen)

1 1/3 c. flour
2 t. baking powder
1/2 c. sugar
1/2 t. salt
1/4 t. nutmeg
1/2 c. milk
1 beaten egg
2 T. butter, melted
2 T. rum

Beat milk, egg, butter and rum together. Sift all dry ingredients together and add to egg mixture. Beat only until flour disappears. Cover bowl with plastic wrap and chill well in refrigerator, about 1 hour. Remove half the chilled dough to well-floured pastry board and return other half to refrigerator until ready to use. Turn dough to coat with flour then roll out 1/3 inch thick.

Cut with 3 inch doughnut cutter. Let cut doughnuts rest uncovered for 10 minutes. Meanwhile in heavy skillet slowly heat vegetable oil, 1 1/2 to 2 inches deep, to 375° on deep fry thermometer. Gently drop doughnuts, 3 to 4 at a time, in hot oil. As they rise to surface of oil, turn over with slotted utensil. Fry until golden brown on both sides, about 3 minutes in all. Remove doughnut from oil and drain on paper towel. You can re-roll center cutouts to make more doughnuts or fry them to make tiny round balls.

CHEESE CAKE

Elizabeth Vogel

CRUST:
1 c. Graham crackers
3 T. sugar
2 T. butter
dash cinnamon
FILLING:
3 - 8 oz. pkgs. cream cheese
1 c. sugar
3 eggs
3 T. flour or cornstarch
1 c. sour cream
1 t. vanilla
2 t. lemon juice
TOPPING:
1 c. sour cream
2 T. sugar
1/2 t. vanilla

Crust: Combine dry ingredients with melted butter right in spring form pan. Distribute on bottom and slightly up sides. Bake at 350° for 10 minutes.

Filling: Soften cream cheese with sugar. Add eggs, blend well until smooth. Add flour, sour cream, vanilla and lemon juice. Beat until smooth. Pour into cooled crust. Bake 10 minutes at 450°, then 30 minutes at 250°.

Topping: Mix sour cream, sugar and vanilla together. Pour over cheese cake, return to oven for 5 minutes only. Cool on rack. Serve at room temperature or refrigerate or freeze.

REGAL CHEESE CAKE

Jean Fischer

(Makes 9 to 10 inch cake)

CRUST:
1 1/4 c. Graham cracker crumbs, either packaged or do yourself: Zwieback crumbs are good alternate
5 T. softened butter, not melted
4 T. sugar
pinch salt

CAKE:
2 - 8 oz. pkgs. cream cheese at room temperature
1 c. sugar
5 egg yolks
1 pt. sour cream
1 1/2 t. vanilla
1 T. lemon juice
5 stiffly beaten egg whites

Blend crust ingredients together and press into bottom and partially up sides of a 9 or 10 inch spring-form pan. Preheat oven to 300°. Stir cream cheese until smooth. Cream with sugar. Add egg yolks and beat. Blend in sour cream, vanilla and lemon juice. Fold in egg whites. Pour in crumb lined pan. Bake for 1 hour 10 minutes. Turn off oven but do not open door. Let cake remain in oven 1 more hour. Open door and let cake remain in oven 1/2 hour. Remove and place on rack until cold. Refrigerate overnight.

Topping: Boil 1 can cherry pie filling, 1 tablespoon Kirsh, 1 tablespoon lemon juice, 1 tablespoon sugar. Cool and spread on cake.

CREAM CHEESE POUND CAKE

Eileen Dick

(Makes 1 tube cake)

3 sticks butter or margarine
3 c. sugar
8 oz. pkg. cream cheese
6 eggs
2 t. vanilla
3 c. cake flour

Preheat oven to 300°. Have eggs, butter and cream cheese at room temperature. Cream butter, sugar and cream cheese together. Beat in eggs, one at a time. Add vanilla. Stir in flour and beat well. Pour into a greased and floured tube pan. Bake for 1 1/2 hours. Let cool 10 minutes. Remove from pan.

POUND CAKE

Jeanette Byrd

(Makes 1 tube cake)

3 3/4 sticks butter
1 lb. sifted flour
1 lb. sugar
8 large eggs
2 T. whiskey

Have ingredients at room temperature. Cream butter, add flour gradually, then add sugar, beating just long enough to mix well. Add eggs one at a time, blending after each addition. Add whiskey. Pour into greased tube pan. Place in cold oven at 300° for 1 hour. Increase oven temperature to 325° and bake an additional 45 minutes. Remove from oven and turn out of pan immediately. (I use a Teflon pan. If using a regular pan, grease pan and line with waxed paper.)

COCONUT POUND CAKE

Mary Anders

(Makes 10 inch tube or Bundt cake)

1 c. Crisco
5 eggs
2 c. sugar
1 c. buttermilk
1 t. coconut flavoring
2 c. sifted flour
1 1/2 t. baking powder
1 t. salt
1 small can Angel Flake coconut

Grease pan well. Beat Crisco, eggs and sugar at high speed for 3 minutes. Add remaining ingredients except flake coconut and blend 2 minutes at low speed. Add flake coconut. Bake 1 hour in 325° oven.

Coconut Syrup Glaze: Boil 1 cup sugar and 1/2 cup water for 2 to 3 minutes. Add coconut flavoring. Pour over cake while still hot. Let cool 1 hour. Run knife around cake. Turn out on plate and then flip over on another plate quickly so top of cake won't stick to first plate.

CHOCOLATE POUND CAKE

Robin Segal

(Makes 1 tube cake)

3 1/2 Hershey bars, 1.65 oz. bars
2 sticks butter or margarine, unsalted, if preferred, softened
2 c. sugar
4 eggs
2 1/2 c. sifted flour
1/4 t. salt, optional
1/2 t. baking soda
1 c. buttermilk
11 1/2 oz. Hershey syrup

Melt Hershey bars in double boiler. Set aside. Cream butter and sugar. Add eggs, one at a time, mixing after each addition. Combine flour, salt and baking soda and add, one third at a time alternating with buttermilk, to egg mixture, blending after each addition. Add Hershey bars and syrup and mix well. Pour into a greased and floured tube pan. Bake at 350° for 1 hour or until toothpick comes out clean. Cool in pan for 30 minutes, then remove. Eat and enjoy the calories!

AUNT PAULINE'S LITTLE CAKE

Ruth Erisman

1/2 c. butter, room temperature
1/2 c., plus 1 T. sugar
2 t. finely minced lemon zest
1 egg, slightly beaten
3/4 c. flour
1/8 t. salt

Cream butter and sugar. Mix in egg and lemon zest. Blend in flour and salt. Spread batter (it will be thick) into a buttered 8 inch pie pan and bake in 400° preheated oven for about 20 minutes or until lightly brown. Cool before cutting into wedges. This is a right little cake that can be whipped up in a hurry. You can use many different kinds of flavorings instead of the lemon, 1 teaspoon vanilla, 1/2 teaspoon almond or anise extract, 2 teaspoons of your favorite liqueur, etc. Finely chopped nuts can be added.

ESTHER'S APPLE CAKE

Sally McGraw

(Makes 1 tube cake)

1 1/2 c. peanut oil
2 c. sugar
3 eggs
3 c. flour
1 t. salt
1 t. cinnamon
1 t. baking soda
1 t. vanilla extract
3 c. peeled, cored & thinly sliced tart apples, Granny Smith or similar
1 T. lemon juice
1 c. chopped walnuts
1 c. currants

Preheat oven to 350°. Beat the oil and sugar together in an electric mixer for 5 minutes or until well blended. Add eggs and beat until mixture is creamy. Sift together the flour, salt, cinnamon and soda. Stir into the batter. Add vanilla.

Combine apples and lemon juice and stir into the batter. Add walnuts and currants and mix well, batter will be thick and heavy. Turn mixture into a buttered and floured 9-inch tube pan. Bake 1 hour and 15 minutes or until done. Cool in the pan before turning out.

This cake is best when served at room temperature with a good vanilla ice cream. Or you can omit the ice cream and serve the cake glazed with 1 1/2 cups confectioners' sugar, 1/4 cup lemon juice and 1 teaspoon vanilla combined and drizzled over cake.

MARTHA'S BUSY DAY CAKE

Evelyn Sterling

(Serves 6 to 8)

2 c. flour
1 c. sugar
2 1/2 t. baking powder
1/4 t. salt
1/3 c. shortening
2/3 c. milk
1 egg
1 t. vanilla

Mix dry ingredients, shortening, milk, egg and vanilla. Beat all together until well blended. Pour into greased 8 or 9 inch square pan. Bake in preheated 350° oven for 1/2 hour or until done.

NORWEGIAN GOLD CAKE

Evelyn C. Fischer

(Serves 12 to 14)

1 c. soft margarine
1 1/3 c. sifted flour
5 eggs
1 1/3 c. sugar
1 1/2 t. baking powder
1/2 t. salt
1/2 t. vanilla

Beat margarine and flour for 5 minutes. Add 1 egg at a time, blending after each egg. Sift together sugar, baking powder and salt. Add gradually. Add vanilla. Beat 2 minutes. Put in 9 inch greased and floured pan. Bake at 325° for approximately 50 minutes. When cake is finished, let stand about 4 to 5 minutes before removing to a rack. When cool, dust with confectioners' sugar.

NEW LONDON RUM CAKE

Dorothy Cox

1 chocolate cake mix
1 instant chocolate pudding mix
4 eggs, room temperature
1/4 c. rum
1 c. water
1/4 c. Crisco oil
6 oz. chocolate chips

SAUCE:

1 c. sugar
6 T. rum
2 T. water
1 stick butter or margarine

Cake: Mix everything except chips. Beat for 2 minutes. Then add chips. Bake in greased and floured angel cake tin for 40 to 45 minutes in a 350° oven. Let stand in pan for 5 minutes. Remove from pan and pour sauce over cake. Heat all ingredients for sauce but do not let it boil. You may perforate the cake with skewers several times before pouring sauce over it. CHOCOHOLICS WILL LOVE IT!

CHILMARK CHOCOLATE CAKE & CHOCOLATE FROSTING

Sally McGraw

CAKE:
4 squares unsweetened baking chocolate
2 T. butter
2 c. sugar
4 egg yolks, beaten until light
1 3/4 c. milk
3/4 t. salt
1 t. vanilla
1 t. baking soda
2 c. sifted cake flour

SOFT CHOCOLATE FROSTING:
1 1/2 c. sugar
4 T. cornstarch
1/2 t. salt
1 1/2 c. milk
4 squares unsweetened baking chocolate
3 T. butter
1 t. vanilla

Cake: Preheat oven to 350°. Grease and flour two 9 inch round cake pans or one 9 x 13 x 3 inch pan. NOTE: Batter will be thin. In a heavy saucepan, melt chocolate and butter over low heat. Pour into mixing bowl and add sugar, egg yolks and 1 cup of the milk and beat until smooth. Add salt, vanilla, 1/2 cup of the milk and beat again. Dissolve baking soda in remaining 1/4 cup of milk, add to batter and beat again. Add, about 2/3 cup at a time, the sifted cake flour. Beat slowly while adding the flour. Bake 30 to 35 minutes. In order for cake to be moist, do not overbake.

Soft Chocolate Frosting: Combine sugar, cornstarch and salt in heavy saucepan. MIX WELL. Stir in milk and add chocolate squares. Cook over moderate heat, stirring frequently, until chocolate melts and mixture begins to bubble. Cook, stirring constantly, use a wire whisk, for about 3 minutes. Remove from heat and stir in butter and vanilla. Cool mixture before spreading on cake. This frosting has the consistency of pudding.

This recipe was given to me by a friend who has won prizes using it. The recipe came originally from an old Martha's Vineyard Cookbook Circa 1830.

CHOCOLATE CHOCOLATE CAKE

Pat Lukaszewski

(Serves 12)

1 c. boiling water
3 oz. unsweetened chocolate
8 T. sweet butter
1 t. vanilla extract
2 c. granulated sugar
2 eggs, separated
1 t. baking soda
1/2 c. dairy sour cream
2 c. less 2 T. flour, sifted
1 t. baking powder

Preheat oven to 350°. Grease and flour 10 inch tube pan. Knock out excess flour. Pour boiling water over chocolate and butter. Let stand until melted. Stir in vanilla and sugar, then whisk in egg yolks one at a time, blending well after each addition. Mix baking soda and sour cream and whisk into chocolate mixture.

Sift flour and baking powder together and add to batter, mix thoroughly. Beat egg whites until stiff but not dry. Stir a quarter of egg whites into batter, thoroughly. Scoop rest of whites on top of batter and fold gently. Pour batter into prepared pan. Set on middle rack of oven and bake 40 to 50 minutes or until edges have pulled away from sides of pan and cake tester inserted into cake comes out clean. Cool 10 minutes in pan. Unmold and cool completely before frosting.

Frosting: 2 tablespoons sweet butter, 3/4 cup semisweet chocolate chips, 6 tablespoons heavy cream, 1 1/4 cups sifted confectioners' sugar, or as needed, 1 teaspoon vanilla extract.

Place all ingredients in heavy saucepan over low heat and whisk until smooth. Cool some, add more sugar if needed for spreading consistency. Spread on cake while frosting is still warm.

DEVIL'S FOOD CAKE

Mary Lynch

(Makes 10 inch tube cake)

1 pkg. Devil's Food cake mix
1 pkg. instant chocolate pudding
4 eggs
1 c. sour cream
1/2 c. water
1/2 c. vegetable oil
6 oz. pkg. chocolate chips

Using an electric mixer, beat all ingredients except chocolate chips for 2 minutes. Fold in chocolate chips. Grease and flour tube pan and bake at 350° for 50 to 55 minutes.

RICH, RICH CHOCOLATE CAKE

Jean Fischer

(Makes 1 tube or Bundt cake)

1 pkg. dark chocolate cake mix (I use Duncan Hines)
1 pkg. instant chocolate pudding
3/4 c. water
1/2 c. salad oil
2 T. cocoa
4 eggs
8 oz. sour cream

Mix first 6 ingredients in large bowl to combine. Add sour cream. Beat at medium speed until well mixed and creamy, about 2 minutes. Pour into well greased tube or Bundt pan. Bake at 350° for 55 minutes. Test by inserting toothpick until it comes out clean. Cool in pan 10 minutes and then turn out on rack and cool. Frost with caramel glaze by drizzling over top of cake.

No one will ever believe that you didn't make this cake from scratch!

Caramel Glaze: 6 tablespoons butter, 1 1/2 cups confectioners' sugar, 1 teaspoon vanilla and 2 to 4 tablespoons water.

Melt butter in saucepan. Swirl pan and continue to cook until deep golden brown. Remove from heat. Stir in sugar, vanilla and enough water to achieve consistency of heavy cream.

HUSBAND'S CAKE

Eileen Bock

(Makes 1 tube or loaf)

3/4 c. Crisco
1 1/2 c. sugar
1 c. canned tomato soup
3/4 c. water
1 t. soda
3 c. flour
3/4 t. salt
3 t. baking powder
1 1/2 t. cinnamon
1 t. cloves
1 1/2 t. nutmeg
1 1/2 c. raisins
1 1/2 c. chopped nuts

Preheat oven to 350°. Blend Crisco and sugar, easy, because Crisco is creamy. Combine tomato soup, (Note: Not cream of tomato) with water and soda. Sift flour, salt, baking powder, cinnamon, cloves, nutmeg and add to Crisco mixture alternately with tomato soup mixture. Stir in raisins and nuts. Grease tube or loaf pan with Crisco. Bake about 1 hour.

Cheese Fondant Icing: Ceam two 3-ounce packages cream cheese, slowly add 1 egg yolk and 3 cups confectioners' sugar, a cupful at a time. Add 1/8 teaspoon salt and 1 teaspoon vanilla.

ORANGE LOVE-ME CAKE

Charlotte Schorr

(Serves 12)

1 navel orange
1 c. raisins
1/3 c. walnut pieces
2 c. all-purpose flour
1 c. sugar
1 t. baking soda
1 t. salt
1 c. milk
1/2 c. shortening, salad oil
2 eggs
TOPPING:
1/3 c. sugar
1/4 c. finely chopped walnuts
1 t. cinnamon

Preheat oven to 350°. Grease and flour a 13 x 9 inch baking pan. Squeeze orange, reserve 1/3 cup juice. Cut orange into pieces. In food grinder or food processor grind orange peel and pulp, raisins and walnuts. In large mixing bowl combine flour, sugar, baking soda and salt. Stir in milk, shortening and eggs until well combined. Beat 3 minutes, stir in orange mixture. Pour batter into prepared pan. Bake 35 to 40 minutes, until toothpick inserted in center comes out clean. While still warm, drizzle with reserved juice.

Topping: In small bowl combine all ingredients and sprinkle over cake.

RUM AND FRUIT COCKTAIL CAKE

Arlene Ramsey

(Makes 9 x 12 inch cake)

1 egg, beaten
1 lb. can fruit cocktail
2 T. rum
1 c. flour
1 c. granulated sugar
pinch salt
1 t. soda
1 c. brown sugar
1/2 c. chopped walnuts

Preheat oven to 350°. Combine egg, fruit cocktail, including juice and rum. Mix flour, granulated sugar, salt and soda and add to fruit mixture. Blend well and pour into a well greased 9 x 12 inch pan. Sprinkle top with brown sugar and nuts. Bake about 40 minutes or until a toothpick comes out clean. This cake is better if it's made a day ahead.

FRUIT CAKE

Grandma Nau

(Makes 1 loaf cake)

1 c. brown sugar
1 1/4 c. water
1 c. seedless raisins
1 oz. citron, cut fine
1/3 c. shortening
1 t. nutmeg
1 t. cinnamon
1/2 t. salt
2 c. flour
5 t. baking powder

Preheat oven to 350°. Boil sugar, water, fruits, shortening, spices and salt in saucepan for 3 minutes. Remove from heat and cool. Sift flour and baking powder together and add to saucepan mixture. Mix well. Bake in loaf pan about 45 minutes. Cool on rack for 20 to 30 minutes. Remove from pan and cool completely on rack.

KUCHEN

Fran Ditzel

(Serves 6 to 8)

CAKE:
2 T. margarine
1/2 c. sugar
1 egg, well beaten
1 1/3 c. flour
2 t. baking powder
2/3 c. milk

CRUMBS:
1/4 lb. margarine
1 t. vanilla
1 c. flour
1 c. sugar
2 t. cinnamon
1 t. baking powder

Cake: Cream margarine with sugar, stir in egg, add dry ingredients alternately with milk. Spread in buttered 8 x 12 inch glass baking pan.

Crumbs: Cut off 1 tablespoon of the 1/4 pound of margarine and do not use. Melt the remaining margarine. Add vanilla and stir. Blend margarine with dry ingredients until crumbly. Sprinkle on kuchen in glass baking pan. Bake in 325° to 350° oven for 30 to 40 minutes. When cool, sprinkle with confectioners' sugar.

CRANBERRY KUCHEN

Bebe Fischer

(Serves 8)

2 c. cranberries, fresh or frozen
1/2 c. sugar
1/2 c. orange juice
3/4 stick butter, 6 oz.
1/2 c. sugar
2 eggs
1/2 c. milk
1 1/2 c. flour
1 1/2 t. baking powder
1/4 t. salt
1/4 t. nutmeg

Preheat oven to 350°. Butter and flour an 8-inch square baking pan or spray with Pam. Combine cranberries, 1/2 cup sugar and 1/2 cup orange juice in saucepan. Simmer, uncovered, for 10 minutes. Set aside. Cream 3/4 stick of butter with 1/2 cup sugar until light. Beat in eggs and add 1/2 cup milk.

Sift flour, baking powder, salt and nutmeg. Combine flour mixture with liquid mixture and pour into prepared pan. Top with cranberry mixture. Bake at 350° for 45 minutes.

Good cranberry picking in the fall on the north side of the Dunes at Napeague or at Lazy Point.

BEACH PLUM TEA LOAF

Virginia Merrill

(Makes 2 loaves)

2-3 c. cleaned & washed beach plums
1/4 c. sugar
1/2 c. chopped walnuts
2 large eggs, lightly beaten
1 c. brown sugar, firmly packed
3/4 c. orange juice
4 T. melted butter or margarine
3 c. sifted flour
3 t. baking powder
1/2 t. baking soda
1/2 t. salt

Remove pits from beach plums, a cherry pitter works well, and chop enough to make 1 cup. Combine with sugar and nuts. Set aside. Beat eggs with brown sugar. Add orange juice and butter. Combine flour, baking powder, baking soda and salt. Stir dry ingredients into butter/brown sugar mixture. Fold in beach plums and nuts. Bake in 2 buttered and floured 8 1/2 x 4 1/2 inch loaf pans at 350° for 50 to 60 minutes. Loaf is done when toothpick comes out clean. These freeze well.

AUNT RITA'S SOUR CREAM COFFEE CAKE

Lorraine Bates

(Makes 1 loaf)

1/4 lb. butter or margarine
1 c. sugar
2 eggs, slightly beaten
1/2 pt. sour cream
1 t. vanilla
1 1/2 c. flour
1 t. baking soda
1 t. baking powder
1/4 t. salt
1/4 c. sugar combined with
1 t. cinnamon

Cream butter. Add sugar gradually and mix. Add eggs, sour cream and vanilla. Sift flour, soda, baking powder and salt together and stir into butter mixture. Place 1/2 of mixture in greased loaf pan and sprinkle with 1/2 of sugar and cinnamon mixture. Put rest of batter in and cover with remaining sugar and cinnamon. Bake at 350° for 45 minutes.

APPLE CREAM COFFEE CAKE

Evelyn C. Fischer

(Makes 1 tube cake)

1/2 c. butter or margarine
1 c. sugar
2 eggs
2 t. vanilla
2 c. flour
1 t. baking powder
1 t. baking soda
1/2 t. salt
1 c. sour cream
3 apples, sliced
Combine:
1/2 c. chopped walnuts
2 t. cinnamon
1/2 c. sugar

Preheat oven to 375°. Cream butter and sugar until fluffy. Add eggs and vanilla. Sift dry ingredients and add alternately with sour cream to butter mixture. Spread half of batter in a greased angel food cake pan. Cover with sliced apples and half of nut mixture. Add remaining batter and top with remaining nut mixture. Bake 45 minutes.

NANNY'S SOUR CREAM COFFEE CAKE

Robin Segal

(Makes 1 Bundt or loaf cake)

2 c. flour
1 t. baking powder
1/2 t. baking soda
1/4 t. salt, optional
1 3/4 sticks butter or margarine, unsalted okay
2 c. sugar
2 eggs
1 c. sour cream
1 t. cinnamon
1 c. brown sugar

Sift together flour, baking powder, baking soda and salt. Cream butter and sugar. Add eggs. Add sour cream alternately with dry mixture to sugar and butter. Combine cinnamon and brown sugar. Place 1/3 batter in greased and floured Bundt or loaf pan. Sprinkle with 1/2 sugar mix. Add 1/3 batter, rest of sugar, and rest of batter. Bake at 350° for 45 minutes or until toothpick comes out clean. Cool in pan, then remove.

CORA ALICE'S QUICKIE DESSERT

The Late Cora Alice Winter

applesauce, plain or chunky, follow a homemade recipe
almond slivers, semisweet chocolate chunks, cocoa, raisins, optional
cinnamon
Oreo cookies
whipped cream

Add optional ingredients and cinnamon to applesauce and let stand a couple of hours. Break Oreos into plastic bag, then break up a little more with rolling pin or other suitable whomper. Place in bottom of a pretty glass bowl, add apple sauce mixture, and top with whipped cream. Dust with cocoa, chocolate slivers, or any other suitable thing you have handy.

Note: We are grateful to the Late Cora Alice Winter for sharing with us some of her recipes. While the recipes contain a list of ingredients, quantities were not supplied, so you'll have to guess at them. The recipes are, nonetheless, delightful reading and, no doubt, good tasting.

BLACKBERRY DUMPLINGS MOHAWK

Edna Biase

(Serves 6)

1 qt. blackberries
1/2 c. sugar
1/4 c. water
pinch of salt
1 T. lemon juice
1 1/2 c. all-purpose flour
1 T. sugar
1/4 t. salt
2 t. baking powder
2 T. butter or margarine
2/3 c. milk
heavy cream, optional

Put berries in a 3 quart shallow pot with a tight cover. Add next four ingredients and stir gently. Cover and simmer 5 minutes. Sift flour, re-measure and sift with sugar, salt, and the baking powder. Cut in butter or margarine. Add milk all at once, then beat vigorously for half a minute. Drop batter from tablespoon into simmering berries. Cover tightly and simmer over very low heat 25 minutes. Do not remove cover during this time. Spoon dumplings into dessert dishes, cover with sauce. Serve warm. Cream may be added as a tasty garnish.

BLACKBERRY COBBLER

Jean Fischer

(Serves 6)

5 c. blackberries
1 c. sugar
3 T. flour
1 c. flour
2 T. sugar
1/4 t. salt
2 1/2 t. baking powder
1/2 stick chilled butter
2 T. melted butter
6 T. milk

Combine berries, 1 cup sugar and 3 tablespoons flour. Place in buttered 1 1/2 quart baking dish, and dot with butter. Combine 1 cup flour, 2 tablespoons sugar, salt and baking powder. Cut in butter with pastry blender and stir in milk. Turn out on floured surface and gently knead 10 times. Roll or pat into shape to cover berries.

Sprinkle with additional sugar and drizzle with melted butter. Bake at 425° for 35 to 45 minutes until brown and bubbling.

BLUEBERRY BUCKLE

Ruth Erisman

(Serves 10)

TOPPING:
1/2 c. brown sugar
3/4 c. flour
1/2 t. cinnamon
1/4 t. nutmeg
4 T. butter
CAKE:
1/2 c. softened butter
3/4 c. sugar
2 eggs
2 1/4 c. flour
1 T. baking powder
1/2 t. salt
1 c. milk
4 c. blueberries
1 T. lemon juice

Preheat oven to 350°. Generously butter 13 x 9 x 2 inch baking pan. Stir together dry topping ingredients and cut in butter until crumbly. Set aside.

Cake: Beat the butter with sugar and beat in eggs. Sift flour, baking powder and salt together. Add milk to egg and sugar mixture. Then gently blend in flour mixture until smooth. Spread into prepared pan. Mix blueberries with lemon juice and spread over batter. Sprinkle topping evenly over berries. Bake about 45 minutes until edges are brown and toothpick comes out clean.

CRANBERRY TORTE

Sally McGraw

(Makes one 9-inch cake)

1 c. sugar
1/2 c. butter, softened
1 c. flour
1 t. baking powder
salt to taste
2 eggs, lightly beaten
1 c. chopped cranberries
1/4 c. sugar
1 t. lemon juice
1 T. cinnamon

Preheat oven to 350°. Cream 1 cup sugar and butter until light in color. Sift flour with baking powder and salt to taste. Add, with eggs, to sugar-butter mixture. Combine chopped cranberries, 1/4 cup sugar, lemon juice and cinnamon. Blend lightly into batter. Spoon mixture into 9-inch pan, preferably spring-form. Bake for 1 hour. Serve warm, if possible. Can be frozen and reheated.

HUGUENOT TORTE

Arline Ambellan

(Serves 6)

2 eggs
1 c. sugar
1/4 c. flour
1 t. baking powder
1/2 t. nutmeg
1/4 t. salt
1 t. vanilla
2 c. chopped peeled apples
1 c. finely chopped pecans

Preheat oven to 325°. In large bowl, beat with spoon until well mixed all ingredients except apples and pecans. Stir in apples and pecans. Bake in greased 9 inch pie plate 50 to 60 minutes or until top is cracked and brown, and toothpick inserted in center comes out clean.

PEACH TORTE

Leda Maher

(Makes 9-inch pie)

1 c. flour
4 T. sugar
4 T. butter
1/4 t. baking powder
1 egg
3-4 ripe peaches, peeled, reserve skins
1 c. water
1/2 c. sugar
1 T. cornstarch
skins of peaches
curacao to taste

Mix flour, 4 tablespoons sugar, butter, baking powder and egg together. Press into buttered 9 inch pie plate. This is similar to a cookie dough. Press dough on bottom and sides of pie plate. Slice peaches and arrange slices with centers up. Dot with butter. Bake at 350° for 20 to 25 minutes. Mix skins with cup of water, 1/2 cup of sugar and cornstarch. Cook until thick, strain, add curacao. Pour syrup over slices of torte.

LEMON CURD TARTLETS

Barbara Sullivan

(Makes 16 small tarts)

1 1/2 c. sugar
1/4 c. butter
juice of 3 lemons, about 1/2 c.
grated rind of 3 lemons
6 eggs
1/2 pt. heavy cream
16 pre-baked tart shells

In a double boiler, melt butter and add sugar, lemon juice and grated lemon rind. Beat 6 eggs slightly and add to mixture in double boiler, stirring constantly until thickened, about 5 minutes. Keep heat low and do not boil. It will thicken as it cools. Whip cream and fold into cooled lemon curd. Spoon into baked tart shells and decorate with slivers of lemon.

This makes a marvelous filling for a sponge roll.

MACAROON TOP APPLE PIE

Ann Condon

(Makes 9-inch pie)

PIE:
4 c. sliced apples
1/2 c. sugar
1 t. cinnamon
1/4 t. nutmeg
1 unbaked 9 inch pie crust
TOPPING:
1/2 c. sugar
2 T. butter
1 egg, beaten
1/2 c. flour
1/2 t. baking powder
1/4 t. salt
1/2 t. vanilla
1/2 c. shredded coconut

Mix apples, sugar and spices and arrange in pie crust. Bake 20 minutes at 375°. Meanwhile, cream sugar and butter. Add beaten egg and remaining topping ingredients. Spread over hot apples and bake an additional 30 minutes longer at 375°.

This pie can be made without a bottom crust and is just as delicious. Serve in dessert dishes with heavy cream.

FRESH BLUEBERRY TART

Loretta Weldon

(Makes one 9-inch tart)

CRUST:
1 c. all-purpose flour
2 T. confectioners' sugar
1/2 c. butter
FILLING:
4 c. blueberries
1/4 c. cold water
3 T. fresh lemon juice
2/3 c. sugar
2 T. cornstarch
1 1/2 t. grated lemon peel
1/2 t. cinnamon
2 T. Grand Marnier

To Prepare Crust: Process flour and sugar until mixed. Cut butter into small pieces and process until mixture resembles cornmeal. Gather into ball. Chill 30 minutes. Press into 9 inch tart pan. Build up sides of tart. Bake at 425° for 10 minutes or until lightly browned.

For Filling: Combine 2 cups blueberries, reserve other 2 cups, and water, and bring to boil. Mix in lemon juice, sugar, cornstarch, lemon peel and cinnamon. Boil until thick, stirring constantly, about 3 minutes. Remove from heat and stir in Grand Marnier. Cover with plastic wrap and allow to cool. Fold into mixture 1 cup of reserved blueberries. Pile into prepared crust. Distribute remaining cup of berries on top of tart.

BLUEBERRY PIE

Joan Confort

(Makes one 9-inch pie)

5 c. blueberries
2/3 c. sugar
2 T. cornstarch
1/4 t. cinnamon
9 inch unbaked pie shell

Preheat oven to 350°. Clean and dry berries. Toss 3 cups berries with sugar, cornstarch and cinnamon. Pour into pie shell and bake 50 minutes. Cool slightly. Pour remaining 2 cups of blueberries over top of pie. Cool and serve.

BLUEBERRY PIE

Jean Marcley

(Makes one 9-inch pie)

1 baked pie shell
1 c. water
1 c. sugar
4 c. blueberries
3 T. cornstarch
1 t. lemon juice

Bring 3/4 cup water to boil. Add sugar and 1 cup blueberries. Mix cornstarch in remaining 1/4 cup water and add to blueberry mixture. Cook until thickened. Remove from heat, add lemon juice and remaining 3 cups blueberries. Stir. Cool. Place in pie crust. Serve plain, with ice cream or whipped cream. You can use either a regular pie crust or a Graham Cracker crust.

CHOCOHOLIC PIE

Ann Condon

(Makes 8-inch pie)

3 oz. unsweetened chocolate
1/4 lb. softened butter
3/4 c. confectioners' sugar
2 eggs
8 inch baked pie crust
whipped cream & shaved semi-sweet chocolate for garnish

Melt unsweetened chocolate over barely simmering water in a double boiler. When melted, cool for 15 minutes. Beat soft butter for 5 minutes with electric mixer. Add sugar and beat 5 minutes. Add cooled chocolate and beat 5 minutes. Beat in eggs, one at a time and beat until mixture is thick and creamy. Pour into baked crust and refrigerate 2 hours. Serve with dollop of whipped cream and shaved semisweet chocolate.

Double ingredients for 10 inch crust.

IRISH COFFEE PIE

Lucille Malouche

(Serves 6)

3 1/2 oz. instant vanilla pudding
2 t. instant coffee powder
1/2 c. cold milk
1/2 c. water
3 T. Irish whiskey
1/2 c. whipping cream
8 inch pastry shell, baked
chocolate shavings for garnish

In a bowl, mix pudding and coffee. Add milk and beat at high speed with electric mixer for 1 minute. Blend in water and whiskey. Beat 2 minutes more. Whip cream and fold in. Pour into pie shell and chill 3 to 4 hours. Garnish with additional whipped cream and chocolate shavings.

NO CRUST CHEESE PIE

Jeanette Bimson

(Makes 9-inch pie)

PIE:
1 lb. cream cheese
3 eggs
1/2 c. sugar
1/8 t. salt
1/2 t. almond extract

TOPPING:
1/2 pt. sour cream
1/8 t. salt
1/2 t. vanilla
1 1/2 T. sugar

Preheat oven to 350°. All ingredients should be at room temperature. Beat cream cheese until fluffy. Add eggs, sugar, salt and almond extract. Beat until thick and lemon colored. Pour into buttered 9 inch pie pan. Bake for 25 minutes. Cool on rack for 20 minutes. Combine all topping ingredients and mix well. Spread on cooled pie. Bake for 10 minutes at 350°. Cool, then chill.

LEMON MIST PIE

Anita McCauley

(Serves 6)

3 eggs, separated
2/3 c. sugar, granulated
1/4 t. salt
2 1/4 t. grated lemon rind
3 T. lemon juice
6 T. boiling water
3 T. lemon-flavored gelatin
1/4 t. cream of tartar

Beat egg yolks slightly. Stir in 1/3 cup of the sugar, salt, lemon rind and juice. Cook over hot water, stirring constantly, until mixture thickens. Stir boiling water into gelatin. Beat in hot custard. Cool until mixture begins to set. Beat slightly and let stand while making meringue. Beat egg whites with cream of tartar until stiff. Gradually beat in remaining 1/3 cup sugar. Continue beating until mixture stiffens and is glossy. Carefully fold into the cooled custard. Pile into cooled, baked pie shell. Chill. This is especially delicious served with a dollop of whipped cream.

SOUTHERN PECAN PIE (LOW CHOLESTEROL)

Mary Anders

(Makes one 8-inch pie)

unbaked 8-inch pie shell
1 c. brown sugar
1/2 c. granulated sugar
1 T. flour
2 imitation eggs
2 T. milk
1 t. vanilla
1/2 c. I Can't Believe It's Not Butter, or similar butter substitute, melted & cooled
1 c. broken pecans

Heat oven to 375°. Mix together sugars and flour. Beat in thoroughly eggs, milk, vanilla and butter. Fold in nuts. Pour into pie shell. Bake 45 to 50 minutes. Serve slightly warm, plain or with vanilla frozen yogurt.

PECAN PIE

Jim Anthony

(Makes 9-inch pie)

unbaked pie shell
3 eggs, slightly beaten
1/2 c. granulated sugar
1/2 c. brown sugar
1/8 t. salt, optional
1/3 c. melted butter
1 c. light corn syrup
1 c. broken pecans
1 t. vanilla

Preheat oven to 425°. Combine eggs, sugar, salt, butter, corn syrup and mix well. Stir in pecans and vanilla. Fill pastry shell. Bake for 10 minutes. Reduce heat to 350° and bake another 35 minutes or until a knife inserted in the filling comes out clean.

NORTH CAROLINA PECAN PIE

Ada Giganti

(Makes 9-inch pie)

1/2 c. whole pecans
1/2 c. pecans, chopped
3 eggs
1/2 c. sugar
1 c. dark Karo syrup
1/4 t. salt
1 t. vanilla
1/4 c. melted butter
9 inch pie crust

Place chopped pecans on bottom of crust. Mix rest of ingredients, except whole pecans, pour over chopped pecans. Sprinkle whole pieces of pecans on top. Bake 1 hour in 300° oven.

PEANUT BUTTER PIE

Jean Fischer

(Makes 9-inch pie)

8 oz. pkg. softened cream cheese
14 oz. can sweetened condensed milk
3/4 c. creamy peanut butter
2 T. melted butter, cooled
2 T. lemon juice
1 t. vanilla
1 c. cream, whipped
9 inch baked pie shell
3 T. chocolate syrup

Beat cheese until light. Beat in condensed milk, peanut butter and melted butter. Stir in lemon juice, vanilla and whipped cream. Pour into baked pie shell. Drizzle chocolate syrup on top and swirl in gently. Chill at least 4 hours. This is also delicious with a chocolate cookie crumb crust.

DREAMY HIGH PUMPKIN PIE

Jessie Horner

(Makes one 8-inch pie)

1 baked 8-inch pie shell
1 T. gelatin
1/4 c. cold water
3 egg yolks
1 1/3 c. cooked pumpkin
1/3 c. milk
1 c. sugar
1/2 t. salt
1 t. vanilla
1 t. cinnamon
1/2 t. nutmeg
1/4 t. ground ginger
3 egg whites
1 c. heavy cream, whipped & sweetened with 1/4 c. sugar

Soften gelatin in cold water. Beat egg yolks until thick and lemon colored. Add pumpkin, milk, 1/2 cup sugar, salt, vanilla and spices. Cook gently in top of double boiler stirring constantly until thickened, about 10 minutes. Add gelatin and stir until thoroughly dissolved. Cool. Beat egg whites until stiff, adding the remaining 1/2 cup of sugar. Fold into cooled pumpkin mixture. Fold in 1/2 cup of the sweetened whipped cream. Spoon mixture into baked pie shell. Chill in refrigerator 4 hours or overnight. Decorate with remaining 1/2 cup whipped cream.

RUM PIE

Henriette Neatrour

(Makes 9 inch pie)

1 Graham cracker pie crust
6 egg yolks
3/4 c. plus 1 T. sugar
2 pkgs. Knox gelatin
1/2 c. cold water
1/2 c. hot water
3/4 c. rum
1 pt. heavy cream, whipped

Beat egg yolks until light and creamy. Add sugar slowly while continuing to beat. Soak gelatin in cold water, then dissolve in hot water and pour slowly over egg yolk mixture. Stir in rum. Fold in whipped cream and pour into pie crust. Before serving, you can add shavings of chocolate. Chill at least 4 hours.

Meringues can be made using the leftover egg whites. Beat the whites until stiff. Add 2 1/2 to 3 cups sugar, 1/2 teaspoon salt, and 1/2 teaspoon vanilla. You can substitute 1 teaspoon grated lemon rind for the vanilla. Drop on pan lined with aluminum foil. Bake at 250° for 40 minutes or until brown on top.

ZUCCHINI LIME PIE

The Late Helen Winberg, Submitted by a Friend

(Serves 9 to 10)

1 baked 9-10-inch pie shell
2 c. zucchini
2 limes, juiced
1/2 t. grated lime rind
2 egg yolks
1 T. flour
1 c. sugar
2 1/2 T. tapioca
MERINGUE:
2 eggs whites
1/8 t. cream of tartar
1/4 c. sugar

Filling: Pare, slice and steam large zucchini. Blend to get 2 cups of pulp and juice. Combine all ingredients in saucepan. Stir and let stand 5 minutes. Bring to boil, over medium heat, stirring often. Cool slightly and pour into baked pie shell.

Meringue: Beat egg whites and cream of tartar. Add 1/4 cup sugar and beat until stiff and glossy. Spread over pie. Bake at 375°, 8 to 10 minutes.

CREAM PUFFS

Lucille Malouche

(Makes 100 cream puffs)

1 c. water
1 stick margarine
1 c. flour
4 eggs

Preheat oven to 450°. Boil water and margarine. Add flour to boiling mixture. Stir until mixture comes away from sides of pan and forms a ball. Place in bowl and add eggs one at a time, beating well after each addition. Place by teaspoon on cookie sheet 1/2 inch apart. Bake for 10 minutes. Reduce oven temperature to 350° and bake for additional 20 minutes.

Filling: Cook 2 boxes vanilla My-T-Fine pudding according to directions on package. Cool, then add 1/2 pint heavy cream whipped. When cool, fill cream puffs.

BAKLAVA

Minna Colakis

(Makes 9 x 13 inch)

1 1/2 lbs. shelled walnuts
1 lb. Fillo, strudel leaves
1 lb. sweet butter, melted
2 T. ground cinnamon
1 T. ground cloves

SYRUP:
2 c. sugar
2 c. water
1 stick cinnamon
4-5 whole cloves
1 t. lemon juice
1/2 c. honey

Finely chop walnuts and mix with cinnamon and cloves. In a greased 13 x 9 inch baking pan, put 5 layers Fillo, brushing each layer with melted butter. Sprinkle 1/4 of walnut mixture over surface. Cover with 2 layers Fillo, brushing each layer with butter. Sprinkle 1/4 walnut mixture. Continue alternating Fillo and walnuts, ending with 5 layers of Fillo each brushed with melted butter. Brush top layer generously. Score and cut into diamond shapes with very sharp knife or razor. Bake in 350° oven for 1 hour or until golden brown.

To Prepare Syrup: Dissolve sugar in water. Add cinnamon and cloves and simmer for 1/2 hour. Add lemon juice and simmer 10 minutes longer. Add the honey. Remove from heat and cool. Pour cooled syrup over hot baklava.

SCOTTISH BANNOCKS

Margaret G. Brubaker

(Serves 6 to 8)

1 c. oatmeal
1 c. cornmeal
1 t. baking soda
1/2 t. powdered ginger
grated rind of 1 lemon
1 c. buttermilk
2 T. melted butter
2 T. honey

Mix dry ingredients. Combine buttermilk, butter and honey and stir into dry ingredients, blending well. Heat 9 inch iron frying pan on medium heat and add 1 tablespoon butter. Pour in mixture. Cook for 10 minutes on top of stove. Heat oven to 375°. Cook in oven 20 minutes. Serve hot with plenty of butter.

SCOTCH SHORTBREAD

Evelyn Sterling

1 c. butter
1 c. sugar
2 1/2 c. sifted enriched flour

Cream butter, gradually add sugar. Mix until light and fluffy. Stir in the flour and chill. On lightly floured surface roll to 1/4 to 1/2 inch thick. Cut with 2 inch cookie cutters. Place on ungreased cookie sheet in 300° oven. Bake for 25 to 30 minutes until lightly browned. Remove and cool on wire racks.

SCOTTISH SHORTBREAD

Margaret G. Brubaker

(Makes 2 - 8 inch cakes)

1/2 lb. butter, room temperature
3 c. flour
1/2 c. sugar

Cream butter. Add flour and sugar and blend well. Knead to a dough. Divide into 2 equal parts. Press into pans. Prick top of shortbread with a fork, and bake at 350° for 25 minutes.

NOODLE PUDDING

Ellen P. Arzt

(Serves 6 to 8)

PUDDING:
8 oz. noodles, cooked
1 large can whole apricots
3 eggs, slightly beaten
4 oz. orange juice
2 heaping T. apricot jelly
1/4 c. sugar

TOPPING:
1/2 corn flake crumbs
2 T. butter
1/2 t. cinnamon

For Pudding: Mash all ingredients together except noodles. When well combined, stir in noodles. Pour into buttered pan. Top with corn flake crumbs, dot with butter and sprinkle with cinnamon.

Bake at 350° for 1 hour.

AUNT HATTIE'S NOODLE PUDDING

Eileen Bock

(Serves 20)

1 lb. fine egg noodles, cooked 5 minutes & drained
6 eggs, slightly beaten
6 medium apples, peeled, cored & sliced, Granny Smiths are good
1/2 lb. walnuts, chopped, reserve 1 c. for topping
1 1/2 c. sugar, reserve 1/2 c. for topping
1 T. cinnamon
3/4 c. sweet wine, Concord grape
1 T. vanilla
1/2 lb. butter or margarine, melted

Combine all ingredients, reserving sugar and walnuts as indicated, and mix well. Place in well-greased lasagna pan. Sprinkle 1/2 cup sugar mixed with walnuts on top of noodle mixture. Bake in 350° oven for 1 hour. Makes a large amount which can be frozen. This is a good holiday dessert.

LEMON SHERBET

Joyce H. Whitman

(Serves 6 to 8)

2 c. milk
1 1/4 c. sugar
1/2 c. lemon juice, bottled is fine
1/2 t. lemon extract

In large bowl mix milk and sugar until completely dissolved. Slowly add lemon juice and extract, stirring gently. Place in medium size pan, dish or ice cube tray for individual servings, and freeze for several hours.

GRANDMA O'DEA'S CANDIES

Karen J. Tumelty

(Makes 54 bars)

1 c. sugar
1 c. light corn syrup
1 c. peanut butter
1 t. vanilla
5 c. Rice Krispies
12 ozs. chocolate chips
6 ozs. butterscotch chips

In large saucepan, mix together sugar and corn syrup. Heat and stir until mixture becomes very smooth. Stir in peanut butter and blend well. Remove from heat. Stir in vanilla and Rice Krispies. Immediately press into bottom of greased 9 x 13 inch pan. In top of double boiler, melt chocolate and butterscotch chips, stirring until thoroughly mixed. Spread on top of Rice Krispies mixture. Chill in refrigerator for about 2 hours. Cut into 2 x 1 inch bars.

CHRISTMAS RUM CAKE

A. Nonymous

Before you start, sample the rum and check for quality. Good, isn't it? Now go ahead. Select a large mixing bowl, measuring cup, etc., and check the rum again for quality. It must be just right. Try again. With an electric beater, beat 1 cup butter in a large, fluffy bowl. Add 1 tablespoon sugar and beat again.

Meanwhile, make certain the rum is of the best quality. Add 2 large eggs and 2 cups baking powder and a pinch of rum, one teaspoon of soda and 1 cup of pepper or maybe salt. Anyways, don't fret, just test the rum again. WOW--next sift in half pint of lemon juice, fold in chopped buttermilk and strained nuts. Sample rum again. Add 1 tablespoon brown sugar or whatever else is around. Mix well. Grease oven and turn on cake pan to 350°. Now pour whole mixture into oven and--oops--on second thought, forget the cake. Check the rest of the rum - and go to bed.

Add your own recipes here...

Add your own recipes here...

B. Friedman
Bay Berry

SAMP

Jean Fischer

BASIC RECIPE:
1 c.samp
water to cover
3 1/2 c. broth, chicken, beef or ham, depending on how samp will be served
1 t. salt

Place samp in a large bowl and cover with water. Put in cool place and soak overnight. Drain. Pour into a pot with broth and salt. Cover and simmer one to 2 hours until soft. Add more broth if necessary. Drain and serve.

Note: Samp has been a Long Island dish since the 1640's. It was a popular winter staple with the early settlers because it did not require preservatives or refrigeration. Samp is dried corn kernels with the outer husk removed. Its taste is more akin to farina or tiny hominy dumplings that it is to corn. If you see a grocer displaying the sign SAMP, don't miss the opportunity to try this historic, delicious Long Island treat.

Samp can be used as a delicious change from potatoes or rice. Serve tossed with a little brown butter, salt and pepper. you can add cooked samp to soups, stews or casserole. you can make it a main dish by combining cooked samp with a little of its broth to chicken fricassee and winter vegetables. Think of it as tiny dumplings that make a comforting old-fashioned meal--perfect for a winter day in Montauk.

One cup of samp expands to three cups when cooked.

Samp soaked overnight requires 1 to 2 hours slow simmer. Unsoaked samp needs 2 to 3 hours cooking time. Gauge time to your taste, whether you like it chewy or soft.

BEER BREAD

Dorie Costabile

(Makes 1 loaf)

3 c. Bisquick
3 T. sugar
1 can beer
2 T. melted butter

Preheat oven to 350°. Combine Bisquick, sugar and beer. Spread in Teflon loaf pan. Bake 40 to 45 minutes. Spread top with melted butter.

DILL BREAD

Ann Condon

(Makes 1 loaf)

1 pkg. dry yeast
1/4 c. water
1 c. creamed cottage cheese
2 T. sugar
1 T. instant minced onion
1 T. butter
2 T. dill weed
1 t. salt
1/4 t. soda
1 unbeaten egg
2 1/4 to 2 1/2 c. sifted flour

Soften yeast in water. Heat cottage cheese to lukewarm and combine in bowl with sugar, onion, butter, dill seed, salt, soda and egg. Add dissolved yeast. Add flour to form stiff dough, beating well after each addition. Cover. Let rise in warm, 85° to 90°, place until light and doubled in size, about 1 hour. Stir down dough and turn into well greased round 1 1/2 or 2 quart casserole. Let rise in warm place until light, 30 to 40 minutes. Bake at 350° for 40 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

ORANGE CRANBERRY NUT BREAD

Sally McGraw

1 3/4 c. unsifted flour
1 c. sugar
1 1/2 t. baking powder
1 t. salt
1/2 t. baking soda
1/3 c. sweet butter
1 large egg
1 T. grated orange rind
3/4 c. fresh orange juice
1 c. halved cranberries
1/2 c. chopped walnuts

In a large bowl, stir together unsifted flour, sugar, baking powder, salt and baking soda. With pastry blender cut in butter until mixture resembles coarse meal. This can be done in a food processor. In small bowl, beat egg, stir in orange rind and juice. Add to dry ingredients and stir just until moistened. Add halved cranberries and walnuts and spoon into 2 greased and floured loaf pans, 8 1/2 x 4 1/2 x 3 inches for 50 minutes at 350° until nicely browned. Cool in pans for 10 minutes. Turn out on racks to complete cooling. Can be wrapped in foil for storage. Dust, if desired, with confectioners' sugar before serving.

Note: Fresh orange juice, rather than packaged or frozen, makes for a tastier loaf.

IRISH SODA BREAD

Leda Maher

(Makes 2 loaves)

3 c. flour
3/4 c. sugar
1 T. baking powder
1 t. salt
1 t. baking soda
2 eggs, beaten
2 T. oil
2 c. buttermilk
1 c. raisins
2 T. caraway seed

Preheat oven to 350°. Combine dry ingredients in large mixing bowl. In separate bowl, combine eggs, oil and buttermilk, and add to dry ingredients. Mix at high speed for 5 minutes. Fold in raisins and caraway seeds with spoon. Pour batter into two 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans. Bake for 60 minutes.

LENTEN BREAD

Betty Packovich

(Makes 1 loaf)

1 pkg. dry yeast
1/4 c. warm water
1 t. sugar
3 1/2 c. sifted flour
2 t. salt
1 T. sugar
2 T. vegetable oil
1 1/4 c. warm water

Dissolve yeast in 1/4 cup warm water, add 1 teaspoon sugar and set aside. In a large bowl, sift flour, salt and sugar. Make a well in the flour, add oil and mix. Add water slowly and mix. Add yeast mixture and mix well. Place dough on floured board and knead 6 times. Roll to a flat rectangle. Prick all over with a fork. Place on cookie sheet. Brush top with additional vegetable oil. Let stand 15 minutes. Bake at 300° for 30 minutes or until golden brown.

If you prefer, you can braid the dough after rolling it by cutting it into 3 strips. Grease hands with oil and stretch the strips, then braid and form into a round loaf. Place in center of oiled 9 inch cake pan, loaf will look small. Let rise until doubled in size and expanded to edges of pan. Bake at 350° for 20 to 30 minutes or until browned.

This is a Lenten bread which contains no milk products. It is served by those who observe the traditions of the Eastern Orthodox religion and abstain from consuming any meat or meat products, milk, eggs, etc., at specific times during the year. The bread is chewy and somewhat crusty.

ONION CHEESE BREAD

Phyllis Clemenz

(Serves 4 to 6)

1 loaf French bread
1/4 to 1/3 lb. margarine or Shedd spread or a combination of margarine and butter
4 T. dry minced onion
mozzarella cheese
oregano, parsley, paprika

Slice bread in half lengthwise and then make diagonal cuts across each half but do not cut all the way through. Melt margarine in pan and add onion. Let stand for a few minutes so onion can be reconstituted. With a pastry brush, "paint" the margarine mixture on the bread. Make sure you put plenty on! Lay slices of mozzarella on bread. Sprinkle with oregano, parsley and paprika.

Make a foil "tent" around each bread half, making sure foil doesn't touch cheese. Bake in 350° oven for 20 minutes. Open "tents" and bake 10 to 15 minutes more until cheese has melted and maybe browned a bit.

Serve hot with spaghetti or London Broil.

P.S. Leftovers, if you have any, can be "tented" again and heated in toaster oven.

BERTHA CAREW'S RAISIN TEA BREAD

A Friend

1 c. raisins
1 1/2 c. flour
1/2 c. sugar
1 1/2 t. baking powder
1/2 t. salt
1 egg
3/4 c. milk
1 t. vanilla
2 T. butter

Simmer 1 cup raisins in 1 cup water or fruit juice 5 minutes. Drain and reserve. Combine flour, sugar, baking powder and salt. Melt butter and cool. Beat egg, add milk, vanilla and cooled butter. Add to dry mixture. Fold in raisins. Bake in buttered standard loaf pan at 350° for 45 minutes.

COOL RISE WHITE BREAD

Jean Marclay

(Makes 2 loaves)

6-7 c. flour
2 T. sugar
1 T. salt or less
2 pkgs. dry yeast
1/2 c. butter or margarine
2 c. very hot tap water

Mix 2 cups flour, sugar, salt and undissolved yeast. Add soft butter or margarine. Gradually add hot water and beat 2 minutes with electric mixer. Add 1 cup flour. Beat 2 minutes at high speed. Stir in enough additional flour to make soft dough. Turn out on floured board. Knead. Rest dough for 20 minutes. Punch down, and divide in half. Shape into 2 loaves. Place in pans and refrigerate 2 to 24 hours. Bake at 400° for 40 minutes.

ZUCCHINI BREAD MIT PINEAPPLE

Rudy Wicklein

(Makes 1 loaf)

4 eggs
1 c. oil
2 c. sugar
3 t. vanilla
1 t. baking powder
1 t. salt
1 t. baking soda
3 t. cinnamon
3 1/2 c. flour
1 c. chopped nuts
8 oz. can crushed pineapple
1 c. raisins
2 c. grated zucchini

Beat eggs till fluffy. Add oil, sugar, vanilla, and zucchini. Mix well. Add dry ingredients and mix after each addition. Add raisins, pineapple and nuts. Mix until blended. Pour into greased 9 x 5 inch loaf pan. Bake 1 hour at 350°. Cool slightly before removing from pan.

ZUCCHINI NUT BREAD

Loretta Weldon

(Makes 2 - 8 1/2 inch or 3 - 6 inch loaves)

5 large eggs
1 c. oil
1 T. fresh lemon juice
2 t. vanilla
3 c. flour
1 1/2 c. sugar
2 T. cinnamon
2 t. baking powder
2 t. baking soda
1 t. salt
3/4 lb. zucchini, grated, about 2 1/3 c.
1 c. chopped nuts
1/2 c. golden raisins

Preheat oven to 350°. Grease and flour two 8 1/2 inch or three 6 inch loaf pans. In large mixing bowl beat eggs, oil, lemon juice and vanilla until yellow and foamy. In separate bowl, sift together flour, sugar, cinnamon, baking powder, soda and salt. Mix in zucchini, nuts and raisins. Gradually add this mixture to egg mixture, beating until smooth. Divide batter evenly in pans and bake about 60 minutes or until loaves begin to pull away from sides of pan and toothpick inserted into center comes out clean.

JOHNNY CAKE

Mannetta Annis

3/4 c. yellow cornmeal
1 c. flour
1/3 c. sugar
2 t. baking powder
3/4 t. salt
1 c. milk
1 egg, beaten
2 T. melted shortening

Sift dry ingredients into a bowl. Add milk, egg and shortening and mix. Bake in 9 inch buttered pie plate for 20 minutes at 425°.

NEVER-FAIL POPOVERS

Caroline Kofod

(Serves 9)

1 1/2 c. unsifted bread flour
3/4 t. salt
3 large eggs
1 1/2 c. milk

Preheat oven to 450°. Put ovenproof dish with 2 cups water on cake rack on floor of oven. Grease 9 custard cups with vegetable shortening, including outside of rims. Set on cookie sheet. Put ingredients in a bowl. Beat with a whisk or egg beater for about 20 seconds. Fill cups 1/2 full. Set cookie sheet on middle rack of 450° oven. Bake for 30 minutes. Lower temperature to 400°. Bake another 25 minutes.

BREAKFAST DANISH

Joyce H. Whitman

(Makes 13 x 9 inch)

2 - 8 oz. pkgs. crescent rolls
2 - 8 oz. pkgs. cream cheese
1/2 c. sugar
2 t. vanilla
1 c. chopped walnuts or pecans
1 beaten egg
4 T. jam or jelly

Preheat oven to 350°. Unroll 1 crescent roll package onto a buttered cookie sheet. Shape to measure 13 x 9 inch. Mix cream cheese, sugar and vanilla. Spread on dough. Spread jelly or jam over cheese mixture. Sprinkle with nuts. Unroll second package of crescent rolls, shape, spread over cheese layer. Pinch edges, brush with beaten egg. Bake 30 minutes. Cut into triangles.

You can substitute almond extract for the vanilla, and chopped almonds instead of walnuts or pecans. Do not use jelly with the almond version.

CORNMEAL BISCUITS

Ethyl Miller

(Makes 8 big biscuits)

1 1/2 c. sifted unbleached flour
1 T. baking powder
1/2 t. salt
1/2 c. yellow cornmeal
1/3 c. solid vegetable shortening, I use 3 1/3 T. margarine plus 2 T. lard
1/2 c. milk

Preheat oven to 425°. Sift together flour, baking powder and salt into medium bowl. Stir in cornmeal. Cut in the shortening until the mixture resembles coarse meal. Gently stir in 1/2 cup milk. Dough should be moist but not sticky. If it's too dry, add additional milk 2 teaspoons at a time. Turn out dough onto lightly floured work surface. Knead 2 to 3 times. Roll out dough 3/4 inch thick. With a 2 inch cutter, cut the dough into rounds or cut into diamond shapes with a knife. Bake on a greased baking sheet 12 to 15 minutes.

BRAN MUFFINS

Winifred Gilmartin

(See note below)

15 oz. pkg. Post Raisin Bran
1 c. Wesson Oil
2 c. sugar
1 qt. buttermilk
5 c. flour
5 t. baking soda
4 eggs, beaten

Mix together all ingredients. Grease muffin tin or use paper liners. Bake at 425° for 12 to 20 minutes.

Note: This makes a big batch of batter from which you make muffins as needed. Store leftover batter in covered container in refrigerator. The batter will keep for at least 6 weeks.

QUICK & EASY BLUEBERRY MUFFINS

Ruth W. Friedland

(Makes 12 large muffins)

1 egg
1 c. milk
3 T. melted butter
2 c. flour
1/2 t. salt
2 1/2 t. baking powder
2 T. sugar
2/3 c. blueberries
1/4 c. sugar
small amount cinnamon & nutmeg

Mix flour, salt, baking powder and sugar together. Set aside 1/4 cup of dry ingredients. Beat egg, butter and milk. Add mixed dried ingredients, add blueberries which have been mixed with 1/4 cup sugar plus the 1/4 cup of flour mixture. Pour into muffin pans. 425° oven - bake 20 minutes.

BOSTON BLUEBERRY MUFFINS

Anita McCauley

(Makes 12)

1/2 c. butter
1 1/4 c. plus 2 t. sugar
2 eggs
2 c. flour
2 t. baking powder
1/2 t. salt
1/2 c. milk
2 1/2 c. blueberries

Cream butter and 1 1/4 cups sugar until fluffy. Add eggs, one at a time, and blend after each addition. Sift flour, baking powder and salt. Add alternately with milk to butter mixture. Mash 1/2 cup blueberries and stir in. Add 2 cups whole blueberries and stir in carefully with spoon. Grease muffin tin well with butter including the top surface, as muffins rise and cover top. Pile mixture, it's thick, high in each cup. Sprinkle 2 teaspoons sugar over top. Bake at 375° for 25 to 30 minutes. Cool at least 30 minutes before removing from pan.

My mother omitted adding the 1/2 cup mashed blueberries because she disliked the resulting bluish tint to the muffin dough. You will note also that there is not vanilla in these muffins. That's because a true blueberry muffin never needs extra flavoring.

For many years people in the Boston area and northern New England have enjoyed baking these muffins. My family and their friends always referred to them as "Jordan Marsh muffins" because they apparently originated in the bakery department of that venerable old store. There was great exultation when the store shared the recipe, which meant we no longer had to travel miles to buy them. If made according to directions, these muffins are big, fat and delicious.

ZEPPELIN PANCAKES

Jim Sullivan

(Makes 36 - 3-inch pancakes)

2 eggs, separated
1 1/2 c. buttermilk
1/2 c. sour cream
1/4 c. butter, melted & cooled
1 c. flour
3/4 t. baking soda
1/2 t. salt

Mix together the egg yolks, buttermilk and sour cream in a large bowl until well blended. Add the melted butter and stir until just mixed. Sift together the flour, baking soda and salt. Add to liquid mixture and beat until smooth.

Beat the egg whites until stiff but still moist. Gently stir into the batter. When your griddle is moderately hot, film with shortening and by spoonfuls, drop on batter. Turn pancakes over when little bubbles appear on top. Cook briefly on this side.

This batter keeps well in the refrigerator for several days. It will, however, lose a little of its airiness so just fold in another beaten egg white.

These pancakes are so light they just about fly right off your plate.

PUFFED GERMAN APPLE PANCAKE

Ann Condon

(Serves 6 to 8)

6 eggs
1 1/2 c. milk
1 c. flour
3 T. sugar
1 t. vanilla
1/2 t. salt
1/4 t. cinnamon
1/4 c. butter
2 thinly sliced apples
3 T. brown sugar

Preheat oven to 425°. In blender, mix eggs, milk, flour, sugar, vanilla, salt and cinnamon. Melt butter in a 13 x 9 inch ovenproof serving dish. Add apples. Place in oven until butter sizzles but doesn't brown. Remove from oven. Immediately pour batter over apples. Dot with brown sugar and return to oven for about 20 minutes or until pancake is puffed and brown.

You can use a large cast iron skillet and transfer the pancake to a serving plate. This dish can be served as dessert, or at breakfast or brunch.

BEACH PLUM JAM

Jean Fischer

(Makes 4 - 8-ounce jars)

Beach plums, Gather as many as you can and hope you don't get poison ivy! Be sure to include some slightly under ripe ones.
1 c. fruit juice or water
3 c. sugar

Wash your harvest carefully and remove as many stems as you can. Put in a big kettle along with a cup of apple juice, orange juice or even water, just to get them started to cook. Simmer, covered, about 1/2 hour. Cool a little and then with a big sieve or colander strain the juice and push through as much pulp as you can, leaving pits and skins behind. Measure 4 cups of the strained juice and pulp mixture. Add 3 cups sugar and bring to a boil. Boil, uncovered, stirring constantly until mixture "sheets" from a spoon (2 drops slowly combine into one). Skim and quickly pour into sterilized jars and seal.

Boiling time varies depending on weather, your stove, ripeness of plums, or if the Jelly God likes you that day. Twenty minutes or so should do it. It will always jell, in time. This is a rich, plum-y tart jam.

GREEN PEPPER JELLY

Debbie Skippon

(Makes 4 cups)

4 large green peppers, cut up
1 1/2 c. white vinegar
6 1/2 c. sugar
a few drops green food coloring
Tabasco sauce to taste
6 oz. pkg. Certo

Put cut green peppers into a blender with vinegar, half at a time. Put into large kettle with everything except Certo and cook to rolling boil stirring constantly for 10 minutes. Remove and let stand for 15 minutes. Return to heat and boil 2 minutes. Strain through cheesecloth. Return to large kettle and put on high heat, stirring, to full boil. Add Certo and return to boil for 1 minute. Pour into sterilized jars and seal.

Great with meats.

HOT PEPPER JELLY

Kitty Mullen

(Makes 5 to 6 small jars)

3/4 c. diced green peppers
1/4 t. ground hot pepper
6 c. sugar
1 1/2 c. white vinegar
1 bottle Pectin

Bring first 4 ingredients to a rolling boil and cook for 1 minute. Remove from heat. Add Pectin. Stir well. Let set for 5 minutes. Pour into sterilized jars. Pour a cup of jelly over a block of cream cheese, and serve with saltines.

ROSE HIP JELLY

Debbie Skippon

Rose hips, stems & blossom ends removed
water
3 1/2 c. sugar
juice of 2 lemons
3 oz. Pectin

Collect rose hips and wash. Put into a blender until about half filled. Add water to just under top of rose hips. Blend a few seconds and put into a large kettle. Repeat until all rose hips are chopped. Simmer mixture of chopped rose hips and water about 1/2 an hour. Put into cloth overnight to drip.

To 2 cups of this juice, add 3 1/2 cups sugar and the juice of 2 lemons. Bring to a boil and boil 2 minutes. Add 3 ounces of Pectin and bring to a boil again. Boil 1 minute. Skim quickly and pour into sterile jars. Cover immediately with sterile lids. If you want a rosier color, add a drop or two of red food coloring.

I have always found the rose hips along Navy road are the biggest, best and juiciest. They usually ripen in late August.

ROSA RUGOSA JAM

Frances Parise-Ditzel

1 c. rose hips, deseeded & cut in half
3/4 c. honey
1 t. lemon juice

Place all ingredients in a blender. Blend until well chopped. Pour into clean, boiled jam jars and seal.

WILD GRAPE JAM WITH LIME

Jean Fischer

wild grapes, include a few half ripe ones
lime juice
fruit juice, any kind or water
sugar
sterilized jars, boil in water bath 10 minutes

Gather wild grapes in early September. Many vines will not have fruit. The heady rich aroma of ripe grapes and your nose will help you find them. Gather a bucket full. You will need at least several quarts. Pick over carefully and wash. Fill a large kettle half full of clean grapes and add a cup of juice or water to start cooking. Juice adds a little more flavor. Cover and simmer about 15 minutes until grapes are soft and bursting. Strain grapes and released juice into large bowl.

Press as much juice and pulp through the strainer as possible. Discard the residue left in strainer. Continue until all grapes are cooked and strained. Now for the Jam. Measure the grape purée by cupfuls into a big jelly kettle. You can make a batch as small as 4 cups or as large as 6 cups. Any less or more than these limits might cause problems in jelling.

If you have a lot of purée and not much time, just make 1 batch of jam and freeze the remaining purée for another day. To each measured cup of grape purée, add 3/4 cup of sugar and 1 tablespoon of lime juice. Bring to a boil over medium high heat and continue to boil, stirring constantly. Skim off foam as it collects. Continue cooking until jam "sheets" (Two large drops form on the edge of a spoon, come together and fall as a single drop or sheet). Pour into hot sterilized jars, 1/8 inch from top, and seal.

Cooking time is approximately 15 to 20 minutes, depending on amount of Pectin in grapes, their ripeness, the humidity, cooking temperature, etc. This jam is usually very reliable in jelling. Be patient.

Yield is about the same as the amount of grape purée you start with. Six cups of purée will yield about 6 cups of jam.

RUSSIAN OLIVE JAM

Carla Craft

(Makes 8 - 8 ounce jars)

1 gal. berries
1/4 c. lemon juice
7 c. white sugar
1 pouch Certo
1 c.water

Cull and wash berries. Place in a 5 quart stainless steel pot with the cup of water and boil until berries burst. Put berries through a food mill to extract the pulp and juice. Discard seeds and residue.

Measure 3 3/4 cups pulp and juice and mix with lemon juice and sugar. Boil for 1 minute. Remove from heat and add Certo. Ladle into well sterilized jars. Let sit undisturbed for 12 hours.

The Russian olive is to many just an ornamental planting, but to me the shrub-like tree has more to offer. I gather the uninspiring pale red berries that follow the fragrant greenish blossoms to make this delicate jam.

TOMATO MARMALADE

Frida Santoro

(Makes 3 - 8-ounce jars)

2 lbs. ripe tomatoes
1 large orange
2 c. sugar
juice and zest of 1 lemon

Peel and chop tomatoes. Squeeze out some of the water and the seeds. Chop orange, including rind. Combine tomatoes, orange, lemon juice, zest and sugar in a pot and bring to a boil. Simmer slowly, stirring occasionally until the mixture reaches the right consistency. Pour into sterilized jelly glasses.

OLD FASHION CATSUP

Grandma Nau (Circa 1930)

4 qts. tomato pulp
3 pts. vinegar
1 T. cinnamon
1 T. mustard
1 t. cloves
1 t. black pepper
2/3 c. salt
dash red pepper
small handful grated horseradish

Combine tomatoes and vinegar and boil until the mixture thickens. Add remainder of ingredients except horseradish. Strain through a sieve and add horseradish. When cold, bottle.

CRANBERRY STUFFING BALLS

Virginia Merrill

(Serves 6)

4 c. fresh bread crumbs
8 T. butter or margarine
1/4 c. chopped celery
1 large onion, chopped
1/2 c. cranberries, chopped
1/4 t. thyme
1/8 t. marjoram
salt & pepper to taste
1 egg, lightly beaten

Melt butter and sauté celery and onion until onion is transparent. Stir in remaining ingredients and shape into balls the size of large walnuts. Place in large buttered pan or cookie sheet and bake 15 to 20 minutes at 350°. Cover with foil if browning too quickly.

You can make perfect fresh bread crumbs using day old French or Italian bread with a few pulsings in your food processor.

If you have to use dry bread crumbs, moisten with a little milk or chicken broth.

If you are in a rush, you can cheat and use your favorite prepared stuffing mix. Just add chopped cranberries and follow direction on package.

SAUCE FOR BAKED HAM

Kitty Mullen

(Makes 2 cups)

1 egg, beaten
5 T. water
6 T. vinegar
1/4 c. sugar
1 T. flour
1 T. dry mustard
pinch of celery seed
1/4 t. salt
dash pepper
1 c. whipping cream

In a bowl, mix egg, water and vinegar. Set aside. In saucepan mix sugar with flour and seasonings. Stir in the egg mixture. Cook over low heat until thickened. Cool. When ready to serve, whip cream and fold into cooled mixture.

YUCATAN SANDWICH WITH SUPREME SAUCE

Ada Giganti

(Serves 4)

4 slices white bread
4 slices white turkey meat
2 sliced tomatoes
4 slices cooked bacon
1 c. grated American or cheddar cheese

SUPREME SAUCE:
2 T. butter
3 T. flour
1 1/3 c. half & half
1 egg yolk, lightly beaten

Sauce: Melt butter and add flour with salt and pepper to taste. Stir well until blended then gradually add half and half stirring constantly. Bring mixture to boil and boil 2 minutes. Add egg yolk just before ready to use.

Sandwich: Toast bread and place in ovenproof platter. On each slice of bread place a slice of turkey and 2 slices of tomato. Pour sauce over each slice then top each with a bacon slice. Sprinkle generously with cheese and top with a dash of paprika. Place under broiler until bubbly.

GINGERBREAD AND APPLESAUCE

Jane Liebell

(Serves 10)

1 large jar applesauce
fill empty applesauce jar with
water
1 pkg. gingerbread mix
1 can Redi-Whip

MADE OVER AN OPEN CAMPFIRE. Mix 1 jar of applesauce with 1 jar of water into a pot. Cover and place on hot fire. Bring to a boil. Take about one half the applesauce/water mixture and mix with gingerbread mix. Drop gingerbread and applesauce back into remaining applesauce/water mixture by spoonfuls. Cover for 20 minutes and place on lower heat part of fire. Do not open until 20 minutes are up. Serve hot with Redi-Whip.

This is a recipe my Girl Scouts love. Great campfire food.

BANANA BOATS

Jane Liebell

bananas
chocolate chips
mini-marshmallows

Peel back 1 section of banana skin. Scoop out a section of banana lengthwise. Put aside. Sprinkle chocolate chips and marshmallows into "scooped" section. Replace section of bananas that you removed. Fold back banana skin. Wrap in foil. Put on grill with low fire for about 10 minutes or in low oven until chocolate and marshmallows and banana are heated through.

A great kid's recipe.

SPICY FRUIT COCKTAIL

Kitty Mullen

(Serves 4 to 6)

1 T. cider vinegar
2 T. brown sugar
1/4 t. cinnamon
1 No. 2 1/2 can fruit cocktail

GARNISH:
jellied cranberry sauce
sour cream

Combine ingredients, except garnish, in bowl and let stand for several hours. Drain, and decorate with slices of cranberry sauce. Top with sour cream.

GOURMET DOG BISCUITS

Shadwell's Aunt

(Makes 12 to 14 biscuits)

2 c. whole wheat flour
2 T. cornmeal
2 T. soy flour
2 T. wheat germ
2 T. instant non-fat dry milk
1 T. brewers' yeast
1 T. honey
2 eggs
4-5 T. water
1 T. bacon drippings, melted & cooled or salad oil

Preheat oven to 300°. Blend dry ingredients and then mix in remaining ingredients. Mix well with large spoon or hands. Dough will be stiff. Roll into ball and pat flat. Roll with rolling pin to approximately 1/4 to 1/2 inch thick. Cut into medium sized biscuits in bone shape or rectangles 2 1/2 x 1 inches. Keep scraps, roll out again until all dough is used.

Place biscuits on cookie sheets and bake, turning every 10 minutes, for 30 to 40 minutes or until biscuits are lightly brown and hard to the touch. Dry out in turned-off oven. Be sure biscuits are very dry. Store in a dry area, uncovered.

BEER

Grandpa Nau (Circa 1920)

5 gals. water
3 oz. hops
3 lbs. malt or maltine
2 lbs. sugar, granulated
5 cents yeast, loose
1 handful salt

Take the water and put the hops in it, let come to a boil, then put the malt or maltine, and sugar in and stir around, boil for about 1 hour. Take off and strain, let it get lukewarm then put in the yeast, then cover with cheese cloth, and let it stand for 72 hours, skim off every 10 to 12 hours, or when it has ceased working then add the salt and bottle.

Let it rest for 3 weeks before using.

CATHY'S FRUIT SHAKE

Cathy Tulloch

(Serves 2)

1 c. strawberries, fresh or frozen or any other berry
1 c. skim milk or plain yogurt
1 c. orange juice
1 banana

Combine all ingredients in blender and whip at high speed for 1 minute or until froth forms.

CHERRY WINE

Grandpa Nau (Circa 1920)

1 1/2 lbs. cherries, sour
2 1/4 lbs. sugar, granulated
1 gal. water

Take the water and let it come to a boiling point then add the sugar and let it boil until the sugar is dissolved. Put cherries in a bottle and pour the liquid over the cherries and cover with cheese cloth. Let it stand for a week.

Add your own recipes here...

Add your own recipes here...

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